

## CAFE THOMPSON RECIPE

# PAN-SEARED MAPLE CHILI BUTTER PORK RIBEYE

This dish is a sweet, savory and spicy take on a premium pork cut, defined by its rich caramelization and balanced heat. The core of the dish is a maple compound butter, which melts into a glossy glaze that coats the meat.

**SERVES 6**



### INGREDIENTS

- Six 6-ounce pork chops, center cut, bone in
- 1/4 teaspoon salt
- 1/2 teaspoon black pepper
- 2 teaspoons thyme, chopped
- 1 teaspoon parsley, chopped
- 3 garlic cloves, minced
- 1 tablespoon maple syrup
- 1 teaspoon red pepper flakes
- 1 tablespoon olive oil
- 3 sage sprigs
- 2 tablespoons butter

### DIRECTIONS

Season the pork chops with salt, pepper, thyme, parsley, garlic, maple syrup and red pepper flakes.

In a pan, heat the oil and sear the pork chops on each side for 3 minutes. Add the sage and butter to the pan. Set aside.

Preheat the oven to 350 F.

Remove the pork chops from the pan, add to a sheet pan and cook for 15 minutes or until the temperature reaches 145 F. Spoon the melted butter and the crispy sage over the chops.

#### Side dishes

Ripe Mango Salad  
Cumin Roasted Carrots  
Willie T's Carolina Slaw

