

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



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