

# Georgia Pork Chops and Grits with Grilled Peach



## Ingredients

- 2 each boneless pork chop (4-6 oz)
- 1/4 tsp salt; kosher (divided)
- 1/4 tsp black pepper
- 1/4 tsp allspice
- 2 tbsp oil, vegetable (divided)
- 1 tbsp butter, unsalted (divided)
- 2 each fresh, semi-ripe, Georgia peaches, cut into wedges
- 1 tbsp mustard dijon
- 3/4 cup white wine; dry
- 1/4 cup water
- 1 tbsp thyme, fresh, picked and chopped

### Grits

- 3/4 cup Quaker® Quick Grits - Original
- 2 cups milk, 1%
- 1 cup water
- 1 tbsp honey
- Pinch chile flake (optional)
- 1/4 tsp salt
- 1/2 tbsp unsalted butter
- 2 tbsp cream (optional)

## How to make it

[title]For the Peaches & Pork Chops:

2. Season the pork with salt, black pepper, the allspice, and 1 tbsp of oil.
3. Preheat grill on high, (optional: a pan heated to medium-high), place the pork and sear both sides (3-4 min on both sides until internal

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	2

## Made with



Quaker® Quick Grits - Original

temperature reaches 145°F).

4. Once you have an even golden-brown sear across all sides, take it out from the grill or pan and set it aside.
5. Season peaches with a small amount of oil and grill for 8-10 minutes, turning the peach slices as they brown and caramelize. Transfer to a sauté pan.
6. Lower the heat to medium melt 1/2 tbsp of butter in the pan, then add the sliced peaches.
7. Lower the heat to a simmer and in the middle of the pan, add the Dijon mustard, wine, water, and whisk together to start making a sauce.

[title]For the Grits:

[title]To serve:

10. Divide grits and pour an even layer on to two plates.
11. Slice pork across into about 6 pieces (depending on size), and place on the grits.
12. Pour the peaches and sauce on top of the sliced pork.
13. Garnish with fresh thyme.