

## **Pear & Pork Chops**

*Makes 4*

1/2 can 15 ounces pear halves  
1/2 flour  
salt  
pepper  
1/2 teaspoon thyme  
4 bone-in pork chops (3/4 inch thick)  
2 tablespoons butter  
1/3 cup packed brown sugar  
1 teaspoon yellow mustard

Drain pears, reserving the juice; cut pears into slices and set aside.

On a plate combine flour, 1/2 teaspoon salt, 1/4 teaspoon pepper and thyme.  
Dredge pork chops in flour mixture on both sides, gently tapping to remove excess.

In a large skillet, melt the butter over med high heat. Cook on one side until browned, 4 minutes, turn over and cook on the other side until browned. Transfer to greased baking dish.

In a small bowl, combine the brown sugar, 1/4 teaspoon salt, big pinch pepper and reserved pear juice. Pour over chops; top with pear slices.

Bake, uncovered, at 350° for 15 - 20 minutes or until a thermometer reads 145 degrees.