



Chinese Five Spice and Maple-Glazed Breakfast Pork Chops

Makes 6 servings

Ingredients

- 6 boneless breakfast pork chops, 1/3 thick (*These are thinner chops and typically labeled "breakfast" chops at most supermarkets, but you can ask your butcher to prepare them for you from a boneless pork loin if there are no thin chops in the meat case)
- 4 tablespoons olive oil
- 1/4 cup Chinese five-spice powder
- 2 tablespoons sea salt
- 1 tablespoon freshly ground black pepper

To prepare the pork chops: Brush pork chops with the oil and season with salt and pepper. Sprinkle the five-spice powder evenly over pork chops. Place on a plate and refrigerate for at least 2 hours or overnight. Let stand at room temperature for 20 minutes before searing.

Glaze

- 1/2 stick unsalted butter
- 1 cup maple syrup, preferably Grade B
- 2 tablespoons cider vinegar

To prepare the glaze: Melt butter in medium saucepan over medium heat. Add maple syrup and vinegar and bring to a boil. Cook, stirring often, until slightly reduced, about 2 minutes. Set aside.

Add a little cooking oil to pan and heat over medium-high heat. When the oil begins to shimmer, sear the pork chops until an instant-read thermometer inserted horizontally into the center of a chop reads 145°F, about 2 minutes each side.

During the last 3 minutes, reheat the maple sauce and brush both sides of the chops until well glazed. Remove from pan from the oven and let stand for 3 minutes.

Creamy & Spicy Cheese Grits

- 2 cups whole milk
- 1 1/2 cups shrimp stock or Dashi
- Small pinch of chili flakes
- 1 cup stone ground grits (non-instant), alternatively use 1 cup cornmeal
- 8 ounces herb goat cheese
- 1 cup parmesan cheese
- 3 tablespoon unsalted butter
- Salt to taste optional