

Taste of Home



Pork Chops with Sliced Pears

★★★★☆

Pear slices make a satisfying alternative to apples in this down-home pork chop dish. Dress up the easy entree even further by adding a hint of brown sugar for sweetness. —Kathy Stooksbury, Aiken, South Carolina

TOTAL TIME: Prep: 15 min. Bake: 40 min.

YIELD: 6 servings.

Ingredients

1 can (15 ounces) pear halves

6 bone-in pork chops (3/4 inch thick)

3 tablespoons butter

1/3 cup packed brown sugar

1 teaspoon prepared mustard

Directions

1. Drain pears, reserving the juice; cut pears into slices and set aside. In a large skillet, brown the pork chops in butter. Transfer to a greased 13-in. x 9-in. baking dish.
2. In a small bowl, combine the brown sugar, mustard and reserved pear juice. Pour over chops; top with pear slices.
3. Bake, uncovered, at 350° for 40-45 minutes or until a thermometer reads 160°.

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