

Smoked Pork Chops with Pear and Cranberry Compote

The Pork Shop

For 4-6 people

4-6 special marinated smoked chops from The Pork Shop
(1 per person)

When cooking your pork chops, keep in mind that they are precooked in the smoking process and only need to be reheated on the grill 3 to 4 minutes on each side on medium heat.

Pear and Cranberry Compote

4 medium pears
¾ cup (175 ml) water
¼ cup (50 ml) dried cranberries
½ cups (125 ml) packed brown sugar
¼ tsp (1 ml) cinnamon
1 tsp (5 ml) ground ginger

Peel, core and cut the pears in quarters. Heat pears, cranberries and water over medium heat to boiling then reduce heat and simmer 5-10 minutes or until tender, stirring occasionally. Add in the brown sugar, cinnamon and ginger. Bring to a boil and reduce liquid to half.

Serve compote hot or cold with pork chops.

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