

Wisconsin Cherry Chop



1 tablespoon butter
1 jalapeño chili, minced
1/4 cup onion, diced
1 pound Door County fresh cherries, chopped
1 cup red wine or orange juice
2 tablespoons balsamic vinegar
2 tablespoons dark brown sugar, packed
1 tablespoon cornstarch
Salt and pepper, to taste
6 pork chops
6 (1 ounce) slices Saxon Creamery's Saxony cheese

1. In medium saucepan, over medium heat, melt butter and sauté jalapeño and onion until softened and onions are translucent.
2. Add cherries, wine, vinegar and sugar; cook until cherries are softened and liquid is reduced slightly.
3. In small bowl, mix cornstarch with 2 tablespoons cold water and stir into sauce. Continue stirring until compote thickens slightly, 4 to 5 minutes. Season with salt and pepper.
4. Grill pork chops until fully cooked; top with slice of Saxony and melt. Remove pork chops to individual plates and spoon cherry compote over; serve immediately.



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