



Roasted Pork Chop and Figs paired with our 2006 Garys' Vineyard Syrah

Ham hock broth	Pork chops	10 ripe black mission figs
1 shallot, minced	2 ¾ lb bone-in pork chops	(6 halved lengthwise and 4 chopped)
3 cloves garlic, minced	½ t. herbs de provence	2 shallots, minced
5 black peppercorns	salt & pepper	1 T. flour
1 sprig rosemary	1 T. olive oil	
1-1 ¼ lb smoked ham hock	1 T. butter	
1 T. olive oil		
2 qts. water		

Heat oil in a large saucepan and sauté the garlic and the shallots. Then add the ham hock and brown it on all sides. Strip the leaves of the rosemary and add to the pan; add the peppercorns to the pan as well. Add water while stirring up the brown bits and boil vigorously, skimming for the first 15 minutes. After an hour has passed, strain the broth and set the liquid aside. You should have about 2 ½ cups of ham hock broth; set this broth aside.

Season the pork chops with salt, pepper and herbs de provence. Let them rest for 20 minutes. Heat the oil and the butter in a large oven proof sauté pan over medium high heat. Brown the pork chops for two minutes on each side. Then add the halved figs and place them in a preheated 450 degree oven to finish cooking for 7-10 minutes. Transfer the pork chops to a platter and cover loosely with foil. Reserve the figs in a separate bowl.

Over medium heat, heat the sauté pan with the left-over juices and add the shallots and chopped figs. Stir the remaining bits up until the shallots are golden. Whisk in the flour and cook for one minute then add 1 cup of ham broth and whisk until smooth. Add the reserved figs. Taste for salt at this point, adding a bit more if needed. Spoon the sauce over the pork chops and serve at once.

Pour a glass of our 2006 Garys' Vineyard Syrah and enjoy!

Serves 2 Recipe by Megan Thomas