

# Stuffed Pork Chops with Cherry Tomato Chutney

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Torii Mor Winery

Serves: 4 people



WINE PAIRING: TORII MOR 2007 LA COLINA VINEYARD  
PINOT NOIR

## Ingredients:

4 thick cut, bone in pork chops  
¼-lb. Pecorino Romano cheese, coarsely grated  
12-15 fresh sage leaves, chiffonade  
fresh ground pepper  
1 Tbsp. vegetable oil  
salt & pepper

## Tomato Chutney

2 Tbsp. butter  
2 Tbsp. finely chopped onion  
1 large garlic clove, finely minced  
1 Tbsp. tomato paste  
1 pt. cherry tomatoes, quartered  
1 Tbsp. fresh lemon juice  
4 tsp. sugar  
2 Tbsp. finely chopped Italian parsley

## For Chutney:

Melt butter over moderately high heat in a 10-inch skillet. Add onion and garlic; saute until softened but not browned. Add remaining ingredients. Cook, stirring until cherry tomatoes start to break down and chutney thickens slightly. Season with salt and pepper.

## For Chops:

Preheat oven to 400°F. Combine the cheese, sage, and pepper in a small bowl. Holding a small, sharp knife parallel to a work surface, cut a wide pocket in each chop, beginning at the rounded edge and cutting through to the bone. Divide cheese mixture among pockets, packing it in and pressing chops flat. Pat chops dry and season with salt and pepper.

Heat vegetable oil in a 12-inch, oven-proof, heavy skillet over moderately-high heat until hot but not smoking. Sear chops until browned, 1-2 minutes per side. Finish cooking chops in oven, 8-10 minutes. Let chops rest 5 minutes before serving. Spoon chutney on top of each pork chop.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”