

New York Pork Chops with Peaches and Chipotle Corn Mashed Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		6 oz New York (top loin) pork chops, 3/4" thick salt and pepper
1	pound	yukon Gold potato - peeled and cut into 1" chunks
1	ear	corn - husked
1/4	cup	whipping cream
2	tablespoons	unsalted butter - cut into 2 or 3 pieces
1/2		chipotle chile (canned in adobo)
2	tablespoons	canola oil
2		ripe peaches - bite size pieces
2	large	basil leaf - torn
2	large	mint leaf - torn
1	teaspoon	extra virgin olive oil
1	pinch	sugar
		black pepper

Pat chops dry. Season with salt and pepper and let rest for 15-60 minutes.

Place potatoes in a medium saucepan, cover with cold water, and bring to a boil over high heat. Reduce to a simmer and cook until very tender, 15 to 18 minutes.

While potatoes cook, cook corn: place over med heat on a gas stovetop, directly on grate over burner. Cook, turning occasionally, until lightly charred on all sides, about 5 minutes. Set aside until cool enough to handle, then cut kernels from cob.

Drain potatoes, return to saucepan and mash. Stir in corn, cream, butter, and chipotle. Season with salt. Cover and set aside.

Make the pork and peaches: In a large skillet over med heat, heat canola oil. Add pork and cook until 145, about 4 minutes per side. Remove and let rest for 3 minutes.

In a large bowl combine peaches, basil, mint, olive oil, sugar, a pinch of salt and a pinch of pepper. Set aside 5 minutes. Arrange potatoes on plates. Top with pork and peaches, drizzle with any accumulated juices, and serve.