

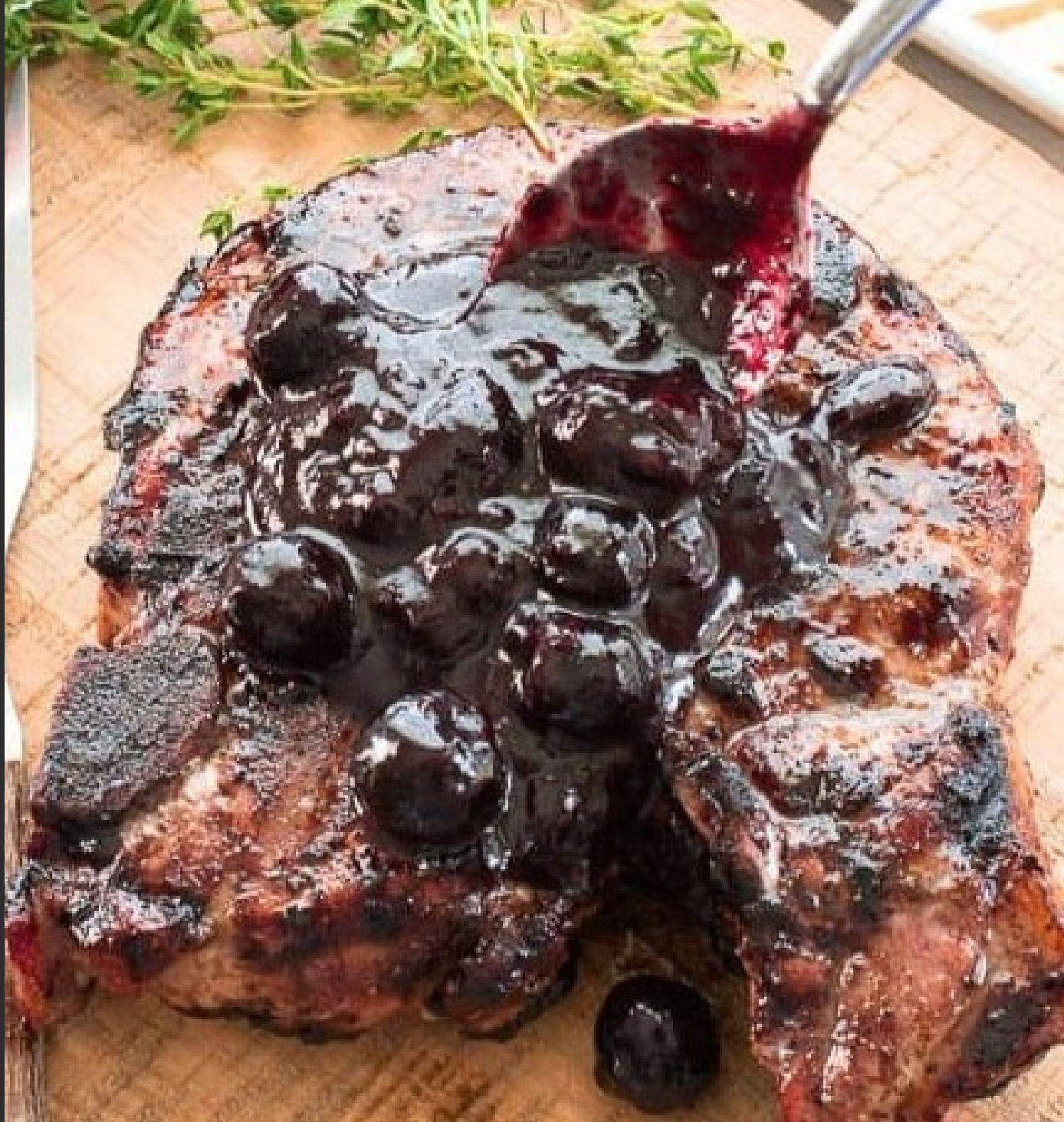
~INSTRUCTIONS~

Preheat the grill to medium-high heat (350° to 400°).


Spray grill rack with nonstick, nonflammable grill spray. In a small saucepan over medium-high heat, add 1 cup blueberries, sugar, wine, vinegar, mustard, and ¼ teaspoon salt. Bring to a boil, reduce heat to medium; simmer until blueberries pop, about 10 minutes. In a small bowl, reserve ¼ cup blueberry mixture.

Stir remaining 1 cup blueberries into the sauce, and cook 5 minutes more. Remove from heat; set aside blueberry sauce for serving. Season pork chops with 1 teaspoon salt and pepper, and brush each side with reserved blueberry mixture.

Cook pork chops about 5 minutes per side, or until an instant-read thermometer reads 145° when inserted in the thickest part, brushing with reserved mixture each turn. Serve with blueberry Sauce.



Grilled Pork Chops with Blueberry Sauce

 4 servings

By Chef Jeremy Langlois

~INGREDIENTS~

- 2 cups blueberries, divided
- ¼ cup firmly packed dark brown sugar
- 2 tablespoons white wine
- 2 tablespoons white wine vinegar
- 3 tablespoons Creole mustard
- 1¼ teaspoons kosher salt, divided
- 4 (8-ounce) 1½ inch thick bone-in pork chops
- ½ teaspoon ground black pepper