

Grilled Berkshire Pork Chop with Merlot Sauce

Recipe courtesy of Scott Johnson, Canoe Bay



Ingredients

- 4 bone-in pork chops
- Kosher salt and freshly ground black pepper
- 2 Tablespoons [olive oil](#)
- 2 medium sweet potatoes, peeled and chopped
- 2 Tablespoons [butter](#)
- 1/4 Cup [maple syrup](#)
- 3 Cups [beef broth](#)
- 1 Cup [Merlot](#) wine
- 1 Tablespoon cornstarch
- 1/4 Cup water
- Kosher salt and freshly ground black pepper

Directions

To cook the sweet potatoes: Place them in a medium saucepot and cover with water. Bring the water to a [simmer](#) over medium heat. Cook until the potatoes are tender, about 20 minutes. Drain the potatoes and place them into a [food processor](#). Add the butter and maple syrup and process until smooth and creamy. (The [sweet potatoes](#) can also be mashed by hand.) Transfer to a bowl and keep warm or cool and reheat.

To make the sauce: Combine the broth and wine in a [saucepan](#). Bring to a simmer over medium heat then reduce by one third. Meanwhile, in a small bowl whisk the [cornstarch](#) with 1/4 cup water until smooth. Whisk the cornstarch mixture into the simmering sauce. Continue whisking until the sauce thickens. Season with salt and pepper and keep warm over low heat.

To cook the pork: Heat a cast iron skillet or [grill pan](#) over high heat. Season the pork with salt and pepper. Brush the chops with oil then cook until barely pink at the center, about 4 minutes per side. Allow the pork to rest for 5 minutes.

Arrange sweet potatoes and [pork chops](#) on 2 plates. Spoon sauce around the chops and serve.