

Cooking Like The Great Chefs

(NAPSA)—A new recipe created by Gary Jenanyan, Executive Chef of the Great Chefs Program in California, is a world-class entrée that takes only minutes. The recipe has blossomed from Jenanyan's passion for California produce. "Preserved (canned) peaches are so versatile," he says. "From quick and fabulous recipes to midnight snacks, my pantry is always stocked with California Cling Peaches."

Center Cut Pork Chops with Peach Teriyaki Glaze

Peach Teriyaki Glaze

- 1/4 cup Tamari soy sauce
- 6 tablespoons light brown sugar
- 3 tablespoons rice wine vinegar
- 1/4 teaspoon ground ginger
- 2 teaspoons fresh garlic, minced
- 2 tablespoons onion, finely minced
- 1 tablespoon cornstarch, dissolved in one tablespoon water
- 1 15 oz. can California Cling Peaches in light syrup, drained
- 1 tablespoon sliced almonds
- 1 tablespoon fresh basil leaves, chopped
- Salt and freshly ground pepper to taste

Pork Chops and Marinade

- 4 portions center cut pork chops weighing 8-10 oz. each
- 2 tablespoons Tamari soy sauce
- 1½ teaspoons dry mustard (optional)
- 2 tablespoons canola oil for sautéing

Serving Suggestion: This delicious peach glaze can also be served with chicken breasts.



Preparation for the Peach Teriyaki Glaze:

Heat the soy sauce, brown sugar, rice wine vinegar and ginger in a 4-qt. saucepan over medium heat. Add the garlic and onion and simmer gently for 3 or 4 minutes. Stir in the cornstarch, lower the heat and whisk until the teriyaki glaze has thickened, about 20 seconds. Carefully stir in the California Cling Peaches with a rubber spatula, taking care to bathe them completely in the glaze. Gently simmer for another minute to warm the peaches. Note: This glaze can be made in advance and reheated to serve.

Preparation for the Pork Chops:

For the marinade, whisk the soy sauce into the dry mustard in a stainless steel bowl. Toss the pork chops in this mixture and drain well. Heat the canola oil in a large skillet over medium heat and sauté the pork chops for 8 to 10 minutes on each side. (The pork chops may also be grilled or baked.) Remove from skillet, season generously with salt and ground pepper and allow to rest for 3 minutes. Place the pork chops onto 4 warmed plates and top with Peach Teriyaki Glaze. Garnish with sliced almonds and basil. Serve immediately. Serves 4.