***Grilled Pork Chops with Stilton Butter and Sautéed Asparagus***

Ingredients:

2 Lean Pork Chops

4 oz. English Stilton Cheese

1 stick Unsalted Butter, softened

Lemon Zest

Salt and Pepper

1 bunch Asparagus

Minced Garlic

White Wine

1. Preheat oven to 350 degrees.
2. In a mixing bowl combine the stilton and softened butter until combined. Season with 1 teaspoon of lemon zest, and salt and pepper to taste. Place on a piece of parchment paper and roll into a log. Place in a refrigerator to harden.
3. Season both sides of the pork chops with salt and pepper. Throw them on a hot grill to mark them on each side. Then transfer them to a sizzle platter or baking dish. Roast in oven until cooked through turning once. Remove from oven and allow to rest for 5 minutes so the juices reenter the meat.
4. Meanwhile prepare the asparagus. Trim the ends off the asparagus. Then either blanch or steam the asparagus until just a hint of crispiness. Then shock in cold ice water.
5. Heat a sauté pan with a little butter or olive oil. Toss in the blanched asparagus. Season with salt, pepper and a pinch of minced garlic. Cook for another minute. Then, throw in a splash of white wine to finish them off. Add a little more for the liquid factor to make a sauce with the stilton butter later.
6. To Serve- Place the asparagus on a plate. Lay the pork chop on top of the asparagus. Cut and place a slice of the stilton butter on top of the pork chop as well as any juice from sautéing the asparagus. This melts the butter and creates a sauce. Serve hot.