

The Mangrove Galley

by Sandi Mieszczenski

Sandi's recipes are featured monthly in the Coconut Telegraph. For previous issues go to <http://www.theconchtelegraph.com>.



Though we are able to find a large variety of fruits all year long, fall is the time to really enjoy the abundance of apples and pears. Though most dishes I make with these fruits are desserts, they can also compliment a meat dish as well. This recipe is a tasty dish that combines pears with pork. Try it, I promise that you will enjoy it!



PORK CUTLETS WITH GARLIC AND PEARS

- 2 pork cutlets (a boneless pork chop)
- salt & pepper
- 3 1/2 tablespoons unsalted butter, divided
- 1 1/2 tablespoons olive oil
- 1 large ripe pear, cored and thinly sliced
- 1 tablespoon fresh minced thyme (or 1 teaspoon dried)
- 2 garlic cloves, minced
- 3 tablespoons red wine vinegar
- 3/4 cup chicken stock
- 1 tablespoon brandy
- fresh thyme leaves (optional)

Flatten the pork and salt and pepper both sides. Melt 1 1/2 tablespoons of the butter with the olive oil in a sautee pan. Add the pork browning both sides and cook completely. Transfer the pork to a platter covering to keep warm. Add the pear slices to the pan and saute them until they are light brown (about three minutes.) Add the thyme and garlic cooking one minute. Pour in the vinegar deglazing the pan by scraping up the brown bits. Mix in the stock and brandy. Simmer until the sauce is slightly reduced (about 3 minutes). Whisk in the remaining butter then return the cutlets to the pan until heated through. Serve with fresh thyme leaves as a garnish.

Conch Characters



Jack McCormick and Family

Katie, Ann, Jack and Shannon in their shop, Olivemorada. There's a benefit to help with Jack's mounting expenses in his cancer battle, on Sunday, October 4th at the Islander Resort, 2-6pm. If you missed it, you can still give at GoFundMe.com or Community Bank in Tavernier.



Bill Hobee of Thunder Country Radio introduces John Popper at Gilberts in September.



Jessica, one of the lovely bartenders at D-Hookers.



Christie's birthday party at Bayside Grille. She's in the white dress, center, surrounded by friends & family.



Owner/Manager Steve with his family at D-Hookers.

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Congratulations, Lynda!



The National Society of Collegiate Scholars recently welcomed former Keys resident Lynda M. Ford as a member. NSCS is a member of the Association of College Honor Societies and is the nation's only interdisciplinary honors organization for first-year and second-year college students. Membership is by invitation only, based on grade point average and class standing.