



LAKEWOOD  
VINEYARDS

## Pork Niagara

Pair with...guess what...Lakewood Vineyards NIAGARA!

3 fresh pears, sliced 1/4" thick

6 - 6oz. cuts pork loin

2 C. Pear Schnapps

2 Tbsp. brown sugar

2 Tbsp. Lakewood Vineyards Niagara

1 C. pork or chicken stock

1/4 C. crushed walnuts

~Saute pears in butter until lightly crisp (approx. 3 min.).

Season pork loin with salt, pepper and garlic then grill.

~Simmer Schnapps, brown sugar, and Niagara (4-5 mins.). Add stock to desired consistency. Add walnuts. Remove from heat.

~Place grilled pork on bed of pear slices and top with sauce. Garnish with purple kale and slice of orange (optional).

~Serve with Lakewood Vineyards Niagara (not optional).