



MEET THE FARMERS



Mike, Celeste, and
Marsh Shadbolt
The Cherry Country
Rickreall, Oregon

Marsh and Mike Shadbolt, both 64, started growing cherries as a hobby when they bought their 37-acre orchard in 1990. Since Mike, an economist, retired in 2001, it has become a family business. Today the Shadbolts and their daughter, Celeste, 30, the orchard's general manager, sell their organic fruit at venues like the Portland Farmers Market. "It's hard to grow a delicate crop like cherries organically," says Mike, "but I don't want to expose my family and workers to the chemicals in conventional sprays and fertilizers. And organic cherries really do taste *much* better."

pork chops with cherry sauce

hands-on time: 35 minutes | total time: 35 minutes | serves 4

THE RECIPE: "People are used to cherries in desserts, but they work really well in savory dishes, too," says Celeste Shadbolt. "In this recipe, the sweetness of the cherries brings out the flavor of the pork."

- 3 tablespoons olive oil
- 2 shallots, thinly sliced
- 1 pound cherries, pitted and roughly chopped
- ½ cup low-sodium chicken broth
- 2 tablespoons orange marmalade
- 1 tablespoon balsamic vinegar
- ⅛ teaspoon crushed red pepper flakes
- 8 boneless pork chops, ½ inch thick
- Kosher salt and pepper

Heat 1 tablespoon of the oil in a saucepan over medium heat. Add the shallots and cook for 3 minutes. Stir in the cherries, broth, marmalade, vinegar, and red pepper. Simmer until the sauce thickens, 6 to 8 minutes. Season the pork with 1 teaspoon salt and ¼ teaspoon pepper. Heat the remaining oil in a large skillet over medium-high heat. In 2 batches, cook the chops until golden brown and cooked through, 2 to 3 minutes per side. Divide among individual plates and top with the cherry sauce.

Serve with *White Rice*, and *Chocolate Ganache Sandwiches* (recipes at www.realsimple.com/farmersmarket).

