



PORK CHOP CHARLIE – MINI BITE PORK PARTY

Make Lots of Different Kinds of Pork and Let Your Guests Have a Wild Tasting Time

Charlie's suggestion:

Make Lots different kinds of flavorful chops for a 1 bite Pork Chop Party

Basic Pork Preparation Steps:

1 (5-1/2 pound) boneless pork loin roast

Olive oil, as needed

1. Keep back fat on your roast. Cut boneless pork chop slices about 1 inch thick. You will get 4 slices to 1 pound of meat.
2. Cut a notch of the edge of each chop; spread it open, which prevents curling.
3. Salt and pepper the both sides. This breaks down the protein. Hint: put your seasonings in shaker bottles.
4. Drizzle the chops on both sides with olive oil. This prevents dehydration and raises the internal temperature of the meat quicker.

5. Add the seasoning, rubbing it in. (This massage is the secret step)

Recipe #1 Grilled Herbs a Plenty Pork Chops

2 Tablespoons fresh chopped rosemary
2 Tablespoons oregano
1 teaspoon minced garlic
1 Tablespoon olive oil

1. Clean and remove fresh rosemary leaves from stems; chop 2 Tablespoons fresh rosemary; crush to release the oils. Stir in 2 Tablespoons dried oregano.
2. Add 1 teaspoon minced garlic and about 1 Tablespoon olive oil, forming a rub.
3. Rub the mixture on both sides of 4 seasoned chops. Set aside.

Recipe #2 Grilled Glazed Brown Sugar Mustard Chops

2 Tablespoons brown mustard
1/2 Tablespoon brown sugar
2 teaspoons sage

1. In a small bowl, combine brown mustard, brown sugar, and sage. Stir to combine.
2. Spread glaze over basic cooked pork chops on the grill.

Recipe #3 Italian Indy 500 Pork Roast

Kosher salt and freshly ground black pepper
1 Tablespoon (each) dry rosemary; oregano or basil; minced garlic, olive oil

Prepare the roast for indirect grilling:

1. Leave a third of the roast whole. Score the fat top ½ inch vertical; then across top, forming a crisscross pattern.
2. Sprinkle the top of roast with Kosher salt and freshly ground black pepper. In a bowl, combine 1 Tablespoon dry rosemary, 1 Tablespoon oregano or basil, and minced garlic. Spread it over the top and into the cuts in the meat.
3. Spread oil lightly on a large piece of foil; place pork roast in the center; fold up edges like a tent to enclose the pork. Add another piece of foil; wrap and tent it the same way. This helps the meat to cook slower.
4. Put a meat probe in foil, slightly off the center to use the residual heat.

Outdoor Grilling Instructions:

1. Oil the grill with grilling or olive oil. Open lid to light gas grill.
2. Follow the manufacturer's directions to light the grill.
3. For a gas or charcoal grill, grill chops on the rack of a covered grill direct over medium heat for 14 to 16 minutes or until 145 to 150 degrees when tested with an instant read thermometer.
4. Turn once halfway during grilling.
5. For the pork roast – grill over indirect heat on the upper portion of the grill for a slower cooking. Test for doneness with a grilling thermometer.



CHARLE'S – Oh No! It's Raining Outside!

PAN PORK CHOPS TO THE RESCUE – Make HAPPY PORKIES

1. Sprinkle 4 boneless pork chops with Kosher salt and freshly ground pepper.
2. Place 1 Tablespoon unsalted butter and 1 Tablespoon olive oil in 12 inch skillet. Heat to medium high heat.
3. Brown the pork chops on one side, about 3-1/2 minutes; turn chops over; cover; remove skillet from heat source. Set aside covered for 5 minutes or until 145 to 150 degrees F. temperature. Remove cooked pork chops from skillet; set aside to stay warm.
4. Add 1/2 teaspoon minced garlic to drippings; lightly cook over medium heat, add 1 cup Cabernet Sauvignon wine; cook reducing wine juices; then add 1 cup rustic chopped parsley until bright green color. Spoon wine sauce over cooked pork chops.

