



Pork Chops with Sizzle Sauce

3/4 cups white wine or cider
2 Tablespoons light brown sugar
1/2 Tablespoon dry mustard
1/2 Tablespoon molasses
1/4 cup apple vinegar
2 Tablespoon ground cloves
1 Tablespoon ground ginger
1/2 Tablespoon cherry brandy or brandy flavoring
2-1/2 pounds center loin pork chops
Garnish: Fresh parsley sprigs

In a medium size bowl, mix all ingredients except pork chops. Pour into marinating dish; place pork chops in marinade; turn pork chops to cover with marinade. Place in refrigerator for 1 to 2 hours. Turn pork chops over once during marinating time.

Remove pork chops from marinade; lightly pat dry with paper towels. Place marinade in small saucepan; bring to boiling. Use to baste pork chops.

Heat oiled grill pan or outside grill to high; reduce heat to medium; cook turning to cook both sides about 4 to 5 minutes per side or until pork reaches about 145 degrees on cooking thermometer. Do not overcook.

Let rest about 10 minutes. Serve warm with juices. Garnish platter with fresh parsley.
Serves: 4

Recipe Inspired by: Feast of the Hunters' Moon Cook Book, 2005.

Wild boar, elk, black bear, raccoon, rabbit, beaver, and squirrel added variety to the diets of the French at Fort Quiatenon.

About the Recipe: Thousands of people enjoyed this recipe at the Feast of the Hunters' Moon. The meat is very moist and the cloves and ginger give it a baked ham flavor. It's an easy main dish to prepare, grilled inside on a grill pan or an outdoor grill.