

Pork Chops 4oz #27169

Whether you sauce them, rub them or marinate them, pork chops are a welcome treat to any menu.



For summer, pork chops are great on the grill with one of our many BBQ sauces or with a zesty rub. In the fall, think of sweet saucy toppings or covered with a country gravy. We have just the right pork chop for the meal you would like to create.

#27163 Pork Chop(4oz)
BNLS Butterfly
Great Steak & Seafood 1/10lb

#27179 Pork Chop (6oz)
BNLS Butterfly
Great Steak & Seafood 1/10lb

#27175 Pork Chop (113g)
Center Cut
European 1/5kg

Cuban Style Pork Chops

INGREDIENTS

3/4 cup fresh orange juice (#10100)
1/2 cup fresh lime juice (#10257)
1/3 cup coarsely chopped fresh oregano leaves
6 cloves garlic, coarsely chopped
1 tsp ground cumin (#13938)
1/4 cup canola oil (#13745)
4 (6oz) pork chops, butterflied and thinly pounded (#27179)
Salt and freshly ground black pepper
8 slices Swiss cheese (#20768)
8 slices ham (#27160)
2 dill pickles, thinly sliced (need about 16 slices) (#6709)
2 tablespoons chopped cilantro leaves
1/4 cup olive oil (#13731)



DIRECTIONS

Whisk together 1/2 cup orange juice, 1/4 cup lime juice, 3 tbs oregano, garlic, cumin, and canola oil in a large baking dish. Add the pork and turn to coat. Cover and let marinate for at least 15 minutes and up to 2 hours in the refrigerator.

Remove the pork from the marinade and pat dry. Place the chops on a flat surface, cut-side up and season with salt and pepper. Place 1 slice of cheese, 2 slices of ham, a few slices of pickle and another slice of cheese on 1 half of the chop. Fold over and brush the top with oil and season with salt and pepper. Repeat with remaining ingredients.

Place the chops on the grill, oil side down and grill until golden brown, 3 to 4 minutes. Flip the chops over and continue grilling until the bottom is golden brown and the cheese has melted, 2 to 3 minutes longer.

Whisk the remaining orange and lime juices, oregano, and the cilantro with the olive oil and salt and pepper, to taste. Spoon over the chops and serve.

Cilantro-BBQ Grilled Pork Chops

INGREDIENTS

1/2 cup BULL'S-EYE Original Barbecue Sauce (#06367)
1/2 cup chopped fresh cilantro
1 Jalapeño pepper, seeded, finely chopped
1/2 tsp. Orange zest
2 tbsp. Orange juice (#10100)
4 Bone-in pork chops (#27169)

DIRECTIONS

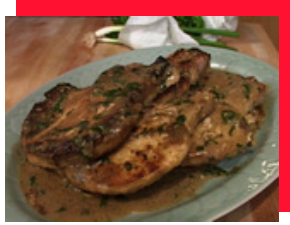
Mix all ingredients except chops. Reserve half for serving with cooked chops. Grill chops 7 to 8 min. on each side or until done (160°F), brushing occasionally with remaining sauce. Serve with reserved sauce.



Smothered Pork Chops

INGREDIENTS

1 cup all-purpose flour (#09125)
2 tbs onion powder (#14000)
2 tbs garlic powder (#13956)
1 tsp cayenne (#13880)
1 tsp salt (#13791)
1/2 tsp black pepper (#14031)
4 pork chops, 6oz, bone-in
1/4 cup olive oil (#13731)
1 cup chicken broth (#02861)
1/2 cup buttermilk
Chopped fresh parsley



DIRECTIONS

Put the flour in a shallow platter and add the onion powder, garlic powder, cayenne, salt, and pepper; mix with a fork to distribute evenly. Pat the pork chops dry with paper towels to remove any moisture and then dredge them in the seasoned flour; shaking off the excess.
Heat a large saute pan or cast iron skillet over medium heat and coat with the oil. When the oil is nice and hot, lay the pork chops in the pan in a single layer and fry for 3 minutes on each side until golden brown. Remove the pork chops from the pan and add a little sprinkle of seasoned flour to the pan drippings. Mix the flour into the fat to dissolve and then pour in the chicken broth in. Let the liquid cook down for 5 minutes to reduce and thicken slightly. Stir in the buttermilk to make a creamy gravy and return the pork chops to the pan, covering them with the sauce. Simmer for 5 minutes until the pork is cooked through. Season with salt and pepper and garnish with chopped parsley before serving.

Grilled Pork Chops with Lemon, Garlic and Sage

INGREDIENTS

4 boneless pork chops
3 tbs fresh lemon juice (#10262)
1/4 cup olive oil (#13731)
1 tsp. rubbed sage (#14091)
2 tsp. garlic puree (#05225)
1 tsp. onion powder (#14000)
fresh ground pepper to taste (#14040)



DIRECTIONS

Combine all marinade ingredients in measuring cup. Put pork chops in large ziploc bag, pour marinade in and marinate in refrigerator at least 4 hours, but all day is better.
Grill pork chops 2-3 minutes, then rotate pork chops and turn down heat to medium high. (I usually lift them up and check for grill marks to tell when to rotate.) Cook 2-3 minutes more, then check for grill marks and if they are browned to your liking, turn over and repeat the process.

Apple Gravy Pork Chops

INGREDIENTS

6 pork chops (#27169)
1 tbs butter (#44125)
1 tsp salt (#13791)
1 tsp black pepper (#14031)
3 large tart apples
3 tbs molasses (#11330)
3 tbs flour (#09125)
2 cups hot water
1 tbs cider vinegar (#)



DIRECTIONS

Sprinkle pork chops with salt and pepper.
Heat butter in a large heavy skillet; brown the pork chops on both sides. With slotted spoon or spatula, transfer pork chops to a large shallow baking dish.
Peel and slice apples, and arrange over pork chops.
Pour molasses over the pork chops and apples.
To the drippings in the skillet, add flour and cook, stirring, until browned. Slowly stir in the hot water, and cook until bubbly. Add vinegar and a dash of salt. Pour sauce over apples and pork chops in the baking dish. Cover and bake at 350° for about 1 hour.
Serve with sweet potato and steamed green vegetables.

Whiskey Flavoured Pork Chops

INGREDIENTS

4 (6oz) bone-in center-cut pork chops, trimmed
1/4 tsp salt (#13791)
1/8 tsp black pepper (#14031)
1 tsp olive oil (#13731)
1/2 cup chopped onion
8oz mushrooms, sliced
1/2 cup whiskey
2/3 cup sour cream (#44156)
1/2 cup water
2 tbs all-purpose flour (#09135)
1/2 tsp salt (#13791)
1/2 tsp dried rubbed sage (#14091)
1/4 tsp black pepper (#14031)



DIRECTIONS

Preheat oven to 300°.
Combine sour cream, water, flour, salt, sage and pepper in a small bowl. Set aside. Sprinkle pork with 1/4 teaspoon salt and 1/8 teaspoon pepper. Heat the oil in a large nonstick skillet over medium-high heat. Add pork; sauté 5 minutes on each side or until golden. Transfer pork chops to a large shallow baking dish. To the drippings in the skillet, add onion and mushrooms; sauté for 3 minutes. Carefully add whiskey to pan; cook for 1 minute or until liquid almost evaporates. Stir sour cream mixture into pan. Spoon sauce over pork chops. Cover and bake at 300° for 1 hour.
This a great recipe for large groups, it holds well.