

ENTREE

Jumbo Bone-In Pork Chop

Ingredients:

- 1 ea Pork Chop, bone-in, marinated
- 2 oz Olive Oil
- 1 tsp Garlic, minced
- to taste Salt and Pepper
- 6 oz Garlic Roasted Potatoes
- 5 oz Fresh Vegetable Medley
- 4 oz Strawberry, Cilantro and Lime Pepper Sauce

Garnish (optional)

- 4-5 pieces Fresh Strawberries
- 1 sprig Fresh Cilantro

Strawberry, Cilantro and Lime Pepper Sauce

- Lyons Strawberry Topping - Item 0034 ½ Cup
- Cilantro 2 Tbsp.
- Red onions, chopped ¼ Cup
- Black Pepper (coarse ground) 2 tsp.
- Lime Juice ¼ Cup
- Chicken Stock 3 Cups
- Salt 2 tsp.
- Jalapeno Pepper, chopped 1 pepper
- Corn starch 2 Tbsp
- Cold water ¼ Cup
- Olive Oil 2 Tbsp.

Heat olive oil in sauté pan. Add garlic and cook for 45 sec., do not burn. Add chopped jalapeno peppers and red onions and cook for another 2 minutes. Mix all remaining ingredients except corn starch and water and add to pan. Bring to a boil for 5 minutes. While sauce is boiling mix corn starch and cold water. Add corn starch mixture to boiling sauce a little at a time until desired thickness is reached. Reduce heat and let simmer for another 5 minutes and serve

Procedure:

1. Coat pork in ½ oz. of olive oil and sprinkle on garlic, salt and pepper, to taste.
2. Put chop on hot char grill, coat with Strawberry, Cilantro and Lime Pepper Sauce and cook to medium well.
3. Heat 1 tsp of olive oil in sauté pan and add vegetables, garlic and salt and pepper to taste, toss in hot pan until heated throughout.
4. On a platter place roasted potatoes in a pile running down the center of the plate from 12 o'clock to 6 o'clock. Place sautéed vegetables on the 3 o'clock side of the potatoes.
5. Pour 2 ozs. of Strawberry, Cilantro and Lime Pepper Sauce along the 9 o'clock side of the plate and then shingle the pieces of pork over the sauce, leaning on potatoes.
6. Garnish with fresh strawberries and fresh cilantro.

