
Grilled Pork Chops with Apple Miso Sauce

Total time: 1 hr Yield: 4 Servings

Ingredients

4 pork chops (8 oz. portions)
salt
pepper
1 clove garlic (minced)
1 tsp fresh grated ginger
4 oz unsweetened apple sauce
1 cup apple juice
2 Tbsp white miso paste
4 Tbsp unsalted butter

Prep Time: 1 hr Total Time: 1 hr

Instructions

Preheat your grill and season pork chops with salt & pepper on both sides. Meanwhile take a small stockpot and heat on medium high. Add the garlic, ginger, apple sauce, apple juice, and miso and bring ingredients to a boil. Then reduce heat and add cold butter, continuing to stir ingredients until the butter is dissolved. Place pork chops on the grill turning them once (about 5 minutes per side depending on thickness of pork chop). Cook until desired doneness and spoon over a generous helping of apple miso sauce to each chop. Serve with favorite side dishes.

Recipe brought to you by:

Chef Ryan Covert

Source:

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