



KITCHEN MADE

Providing Relief and Nutrition in the kitchen

Martini Pork Chops

Serves 4.

Ingredients:

4 center cut boneless pork chops
4 jiggers of gin
2 jiggers of vermouth
1 each med. red, yellow, and green bell pepper, cored, seeded, and diced
1 medium yellow onion, sliced
1 tbsp. olive oil
Fresh ground black pepper

Method:

Place chops in a deep dish and rub with the olive oil. Place diced peppers and sliced onion in dish, heaping them on top of chops. Pour in gin and vermouth, and stir. Cover chops and refrigerate overnight, turning chops over and mixing liquid and veggies every 4-6 hours. When you're ready to cook, oil your grill pan (or prepare your barbecue grill like normal). Reseason chops with salt and fresh ground pepper, and place in grill pan. Sear both sides and then cook each side for about five minutes. Place reserved peppers and onion mixture in pan and grill along with chops. Serve chops with grilled veggies on top.