



From the Culinary Company Kitchen

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Grilled Pork Chops with Sherry Vinegar Sauce

Yield: 6 portions

INGREDIENTS	AMOUNTS
Pork Chops, 2", 10 oz	6 ea
Salt	As needed
Black Pepper, Ground	As needed
Olive Oil	As needed
Sherry Vinegar Sauce	1 recipe (see below)

Process

1. Trim the pork chops if necessary. Season with salt, pepper, and brush lightly with oil.
2. Place the pork chops presentation side down on the grill or broiler rods. Grill or broil undisturbed for about 3 to 4 minutes. (Optional: Give each chop a quarter turn [90°] during grilling to achieve grill marks.)
3. Turn the pork chops over and complete cooking to medium or well done, about 3 to 4 minutes more (160°F for medium, 170°F for well done).

Sherry Vinegar Sauce

Yield: 10 portions

INGREDIENTS	AMOUNTS
Sherry Wine Vinegar	2 fl oz
Brown Sugar, dark	1 ½ oz
Demiglace	24 fl oz
Salt	As needed
Black Pepper, ground	As needed

Process

1. Prepare a gastrique as follows: Cook the vinegar and sugar in a saucepan until the mixture comes to a boil and the sugar is completely dissolved.

2. Add the demiglace to the gastrique away from the heat. Stir to combine, then return to a simmer over medium heat until reduced to a good flavor and consistency. Adjust the seasoning with salt and pepper and strain.
3. The sauce is ready to serve now or it may be cooled and stored for later service.