



THE MEAT HOUSE: 60+ Minute Recipe

Your Neighborhood Butcher

TUSCAN GRILLED PORK CHOPS

Yields: 6 Servings

- 4 center cut, double thick bone in pork chops (*Ask one of our expert butchers to prep the chops with a pocket for the stuffing)
- 4 oz diced pancetta
- ¼ cup pinot gris wine
- 1 diced shallot
- 1 sprig of fresh thyme
- 1 clove diced garlic
- 1 cup breadcrumbs (Italian style)
- 1 teaspoon black pepper
- 1 pinch of sea salt
- 1 teaspoon EVOO
- Applesauce

Instructions

Heat a large skillet over high heat. Add EVOO and pancetta, rendering the pancetta until crisp. Then add shallots and garlic, and stir for 30 seconds. Add the remaining ingredients to the pan (except breadcrumbs and chops). Reduce for 2 minutes then add mixture to breadcrumbs to form stuffing. Stuff each chop with about ¼ cup of stuffing. Secure with toothpick. Preheat grill on high heat for 15 minutes. Grill on med heat for 8 - 10 minutes per side, or until medium. (USDA guidelines recommend internal temp of 150 degrees for medium on pork).



For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com