



Peach & Honey Glazed Pork Chops

Yield: 2 portions

Ingredients:

- 4 ounces - Gunther's Peach Salsa
- 1 tablespoon - Honey
- To Taste - Salt - Kosher or sea salt
- To Taste - Pepper - fresh ground
- 1 tablespoon - Olive Oil



Method:

1. Drain Gunther's Peach Salsa through a fine strainer. Keep both the juice and the chunky salsa.
2. Mix the peach juice with the honey and put aside.
3. Season both pork chops with salt and pepper and then lightly coat both with the olive oil.
4. Turn your grill on high and close the lid until it is about 450 degrees. Then brush your grill bars with a wire brush to clean. Then take an old, clean cloth and moisten it with about a tablespoon of vegetable oil. Using tongs to hold the cloth, rub the bars with the cloth. This will help keep the product you are cooking from sticking. Then close the grill and let it come back up to temperature.
5. Grill pork chops for 6 to 10 minutes on each side brushing with the peach juice and honey mixture every few minutes. Once the pork chops are cooked (internal temperature of 150-155) remove and let sit for 4-6 minutes.
6. Glaze one more time with peach juice and honey mixture and plate. Place a dollop of the drained chunky salsa on top, garnish the plate (see picture) and serve with your favorite sides.

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