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Dawley Farm Village
at the Roundabout
cooksbakery.com

Marinated Bone-in Pork Chops on the Grill with a Spicy Peach Sauce

Serves 4

These juicy, bone-in pork chops are packed with flavor, thanks to a simple marinade that ensures every bite is tender and delicious. Grilled to perfection, they're topped with a slightly spicy peach sauce that adds a sweet, tangy kick to each bite. Perfect for end-of-summer grilling, this dish is an easy yet impressive entrée to share with family and friends.

Ingredients:

4 bone-in pork chops

Marinade Ingredients:

1/4 cup olive oil
1/4 cup soy sauce
2 tablespoons honey
2 dashes Worcestershire sauce
2 tablespoons Dijon mustard
3 cloves garlic, minced
2 tablespoons fresh lemon juice
1 tablespoon fresh thyme, chopped
1/2 teaspoon black pepper

Peach Sauce Ingredients:

2 large peaches (or about 2 cups), pitted, peeled and diced
3 tablespoons butter
1/2 jalapeño pepper, seeded and finely minced
1/4 cup white wine
1 tablespoon honey
1 tablespoon lemon zest
1/4 cup lemon juice

Directions:

1. Make the marinade by whisking together the olive oil, soy sauce, honey, Worcestershire sauce, Dijon, garlic, lemon juice, thyme, and black pepper together in a large bowl. Add the pork chops, cover and refrigerate for an hour, or up to 4 hours. Rotate every 30 minutes to make sure chops are well-covered in the marinade.
2. Remove the pork chops from the marinade. Sprinkle both sides with a little more freshly ground pepper and a light dusting of Kosher salt. Bring to room temperature for about 30 minutes.
3. While the pork chops are marinating, prepare the peach sauce. Using a serrated peeler or paring knife, carefully remove the skins from 2 large peaches, then finely dice. In a medium-sized saucepan, melt the butter over medium-high heat. Add the jalapeño and stir, and cook for about 2 minutes. Add the white wine, honey, lemon zest, and lemon juice, and the diced peaches. Bring the sauce to a low simmer and cook for about 20-30 minutes or until the wine reduces and the sauce thickens. Use the back of a spoon or a potato masher to mash the fruit a little as it cooks. Season with Kosher salt and pepper, to taste.
4. Fire up the grill! Place the marinated pork chops on the hot, well-oiled grill, and sear for about 3 minutes on each side. Then, turn off one burner (or turn to low) to create a direct/indirect environment. Place the seared chops on the cooler, indirect side, and continue to grill until their internal temperature reaches 145 degrees F.
5. Once the pork chops reach 145 degrees F, place on a clean plate, and cover loosely with a aluminum foil "tent" for about 10 minutes. This allows the meat to rest, and the juices to reabsorb. The result? Juicy, flavorful grilled pork.
6. Serve the pork chops with spoonfuls of peach sauce on top with a garnish of thyme leaves.