



WILD. NATURAL. SUSTAINABLE.

Grilled Garlic Lime Boneless Duroc Pork Chops with Beet Salad

Prep Time: 1 hour • Yields: 2-4 servings

Ingredients:

1 pkg. Fossil Farms' Duroc Pork Chops, 2 ea. 6 oz.

3 tbsp. lime zest

5 tbsp. lime juice

3 minced garlic cloves

6 tsp. honey

2 tsp. salt

4 tbsp. extra virgin olive oil

2 tsp. fish sauce

3 tbsp. finely chopped fresh cilantro

½ tsp. freshly ground black pepper

1 cup sliced pickled beets

1 cup shredded green cabbage

2 grated carrots

1 medium apple

Method (Pork):

1. In a medium bowl, whisk half of the lime juice and zest, garlic, 3 teaspoons honey, fish sauce, 4 tablespoons olive oil, 1 teaspoon salt, and pepper.

2. Pour the marinade into a gallon-size resealable plastic bag. Add the pork chops and press as much air from the bag as possible while sealing it.

3. Turn the bag a few times to coat the pork in marinade and refrigerate for at least 30 minutes or overnight.

4. Preheat grill to 350°F- 400°F for at least 15 minutes.

5. Remove the pork chops from the bag, discard the remaining marinade, and arrange on the grates over the low heat burners.

6. Cover and cook until the undersides of the chops are just beginning to develop grill marks, 5-10 minutes per side.

7. The pork chops should be completely firm to the touch and register 145°F on meat thermometer.

8. Transfer to a plate, tent with foil and let rest for 5 minutes. Serve with beet salad and enjoy!

Equipment:

Indoor/Outdoor grill

Larger bowl

Wire whisk

Lime squeezer

Vegetable shredder

Medium bowl

Large Ziploc bag

Meat thermometer

Measuring spoons & cups

Method (Salad):

1. For the beet slaw, in a large bowl, whisk half of the lime juice, half of zest, 3 teaspoons honey, 1 teaspoon salt, and 4 tablespoons olive oil.

2. Drain and cut the beets and the apple into 1/8" or matchsticks size.

3. Add the beets, cabbage, carrot, apple, and cilantro. Toss well to coat them all in the lime sauce.

4. Cover and refrigerate until you're ready to eat, stirring the mixture every once in a while.

