

# Grilled Pork Chops with Apple Miso Sauce



## what you need

4 (8oz.) pork chops

Salt pg. 16, 19

Pepper pg. 16

1 garlic clove, minced

1 tsp. fresh grated ginger

4 oz. unsweetened apple sauce pg. 20

1 cup apple juice pg. 26

2 tbsp. white miso paste pg. 43

4 tbsp. unsalted butter

## what to do

Preheat your grill and season pork chops with salt and pepper on both sides. Meanwhile, take a small stockpot and heat on medium high. Add the garlic, ginger, apple sauce, apple juice and miso and bring ingredients to a boil. Then reduce heat and add cold butter, continuing to stir ingredients until the butter is dissolved. Place pork chops on the grill, turning them once (about 5 minutes per side depending on thickness of pork chop). Cook until desired doneness and spoon over a generous helping of apple miso sauce to each chop. Serve with favorite side dishes.

## time it takes

Serving Size: 4

Total Prep Time: 1 hour

