

## Tuscan Pork with Currants & Capers

*(yields 2½ cups sauce, 4-6 servings)*

2 pork tenderloins, ¾-1¼ lb. each, trimmed of silver skin and fat	6 garlic cloves, minced
1½ cups plus 2 T olive oil	6 T currants
¾ cup balsamic vinegar	4 T capers
½ cup chopped basil	fresh sprigs of rosemary, thyme, and chives
6 T water	

1. To make the sauce, mix the olive oil, balsamic vinegar, basil, water, garlic, currants and capers. Season with black pepper to taste. Whisk to combine.
2. Heat 2 T oil in a frying pan and brown the tenderloins evenly on all sides.
3. Preheat the oven to 375 degrees. Brush the tenderloins with olive oil and roast until cooked through, about 20 minutes. The internal temperature should reach 145-150 degrees.
4. Slice the loins into ¼-inch rounds and place on a large platter. Drizzle the sauce on top. Garnish the platter with the fresh herbs.

## Grilled Bone-In Pork Chops with Thai Marinade

*(yields ½ cup marinade, enough for 2 chops)*

2" thick center cut pork chops, bone-in

*For the marinade:*

½ t sugar	½ t black pepper
2½ t light soy sauce	2 T water
2 t cornstarch	1½ t olive oil
2 t rice wine vinegar	2 T chopped mint
½ t sesame oil	1 T crushed red pepper flakes

1. To make the marinade mix all ingredients, whisk to combine.
2. Marinate the pork chops for 2 hours in refrigerator prior to grilling.
3. Grill over medium high heat for 7 minutes on each side.



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