

# **Honey Pepper Pork Chops**





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- Sub Category Name Food Main Courses
- Recipe Source Name
   The Dilmah Book of Tea inspired Cuisine & Beverage

#### **Used Teas**



Pure Green

## **Ingredients**

## **Honey Pepper Pork Chops Ingredients for Marinade**

- 1 tablespoon crushed Black Pepper corns
- 30ml Honey
- 1 teaspoon Mustard Cream
- Salt and ground pepper to taste



#### **Ingredients for Sauce**

- 2 tea bags Dilmah Pure Green Tea
- 100ml Dry White Wine
- 100ml Chicken stock
- 30ml Honey
- 1 teaspoon Crushed Pepper
- 2 tablespoons diluted Corn starch
- 15ml Worcestershire sauce

#### **Methods and Directions**

### Honey Pepper Pork Chops Method for Preparation of Marinade

 Marinate the pork chops in Honey, black pepper, mustard cream and seasoning and refrigerate for two hours.

#### **Method for Preparation of Sauce**

- Combine the white wine and the chicken stock and bring to a boil.
- Add the tea bags, infuse for 3-4 minutes and discard the bags.
- Add the Honey, Worcestershire sauce and crushed pepper.
- Simmer for 5 minutes or until the liquid is half the volume.
- Lightly thicken the sauce with the diluted corn starch and season.
- Cook the marinated pork chops over a hot char grill to your preference (medium or well done) and serve with the sauce.

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