

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.