

BBQ Pork Chops with Orange Sauce

Serves

4

Prep Time

20 mins

Cooking Time

15 - 20 mins



Ingredients

- 4 large bone-in Specially Selected Pork chops
- 150 ml freshly squeezed orange juice
- 200 ml pork stock (or vegetable stock)
- 1 cinnamon stick
- 1 tsp whole cloves
- 6 tsp cornflour
- Salt and pepper, to taste
- 2 oranges
- Vegetable oil

Cooking Method

- You can prepare the sauce in advance and reheat on the BBQ, if you wish. Place the orange juice and stock into a small saucepan along with the cinnamon stick and whole cloves. Season with salt and pepper.
- Gently bring to the boil, reduce heat and simmer for five minutes to allow the spices to infuse into the sauce.
- Grill your pork chops on the barbecue for ten minutes per side, or until the internal temperature reaches 71 C or the juices run clear.
- Half the oranges and brush the cut side with a little vegetable oil. Grill for a few minutes on the barbecue.
- If your pork chops are rather thick (more than one inch) you could also bake them in a hot 200 C oven for 15 minutes before finishing them off on the barbecue. If doing this you could brush the halved oranges in a little of the pork juices from the pan before grilling them.
- Serve the pork chops with the orange sauce and some new potatoes with one half of a grilled orange each.



Find all recipes at scotchkitchen.com