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fruit
comes
full
circle*

Grilled Pineapple Pork Loin Chops with Caramelized Onions & Zucchini Almond Sauté

Serves 4

Pork Chop Glaze Ingredients

Pineapple slices (at least 1 per pork chop)
1 - 2 oz. of juice of pineapple juice (no sugar added)
1 T soy sauce or Tamara (wheat free) soy sauce
2 T brown sugar

Caramelized Onions Ingredients

2 packages (10-oz. each) of white pearl onions
2 T butter
1/4 cup brown sugar
1/2 cup chicken broth

Pork Chop Ingredients

4 boneless pork loin chops about 1 -1/2 inch thick
Thick cut hickory smoked bacon
Kosher salt & fresh ground pepper

Zucchini Almond Sauté Ingredients

1 -1/2 T butter
1 cup raw sliced almonds
2 medium zucchini cut in half lengthwise and then slice them about 1/4 inch thick
Salt & fresh ground pepper

Light grill and bring the coals to hot. We cook over mesquite charcoal.



Make the Glaze -

Grill pineapple just to get grill marks and set aside.

Add the pineapple juice, soy sauce and brown sugar to a small saucepan. Reduce over medium heat. If the heat is too high it will turn into caramel.

Prepare Onions -

Bring water in a saucepan to boil (about 4 cups). Place white pearl onions into the boiling water. Par boil for approximately 5 minutes. Remove from the heat and run the onions under cold water to stop the cooking. Cut the end of the onion and peel the skin off the onion. Repeat process until all onions are peeled.

Add butter to sauté pan and melt. Add whole onions and sauté until light brown over medium heat. Do not let butter burn. Add the brown sugar and chicken broth to the onions. Stir until mixture reduces and onions are coated and bubbly. Approximately 10 minutes.

Grill Pork Loin Chops -

Wrap each pork loin chop (around the fat sides) with a slice or two of thick cut hickory smoked bacon and attach with toothpicks. Grill the pork over medium heat approximately 8 minutes per side. NOTE: time depends on the thickness of your pork. The last 2 minutes on each side brush the chops with the glaze. Remove from heat and let rest. Remove toothpicks before serving.

Zucchini Almond Sauté -

Add 1-1/2 T butter to sauté pan and melt over low heat. Add the raw sliced almonds and lightly sauté until light brown. Add zucchini to the pan and sauté to desired texture. Add ground pepper and salt to taste.

To Plate Dish -

Place pork chop on a plate and add grilled pineapple on top. Add caramelized onion on top of the pork chops with the sauce. Add zucchini almond sauté on side of plate.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards Grenache or Syrah. The wine needs to have enough body to stand up to the mix of flavors of this dish.

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