

# BONE-IN PORK CHOP WITH HONEY, ORANGE AND OREGANO

**Servings:** 2 **Prep Time:** 10 minutes plus marinating time

**Cook time:** 15-20 minutes depending on preference.

## INGREDIENTS:

2 bone-in pork chops (buy these from a good butcher)

1 tablespoon honey

1 tablespoon dried oregano

Juice of half an orange (around 5 tablespoons)

Zest of half an orange

2 tablespoons lime juice

2 cloves garlic, crushed or grated

1 teaspoon chilli powder

Cooking a large steak on the bone can be ideal for two people, or just one very hungry person! The soy butter glaze is a lovely method of seasoning and building an umami crust on the outside of the meat: make sure you glaze it frequently and baste a little more on while it's resting for maximum flavour.

## METHOD:



1. Combine all the ingredients for the pork chop marinade with a good pinch or two of salt, mixing well.
2. If the chops have a thick edge of fat, trim the skin and fat away using the natural line as a guide. There should be around 1 cm of fat remaining.

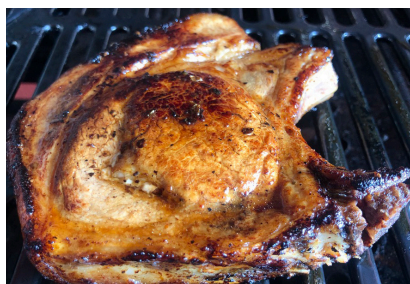
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## FOR THE PINK PICKLED ONION SALAD

- 1 clove garlic, crushed or grated
- 2 tbsp lemon juice
- 2 tbsp olive oil
- Pinch sugar

## METHOD CONTINUED:



3. Place the pork chops into a ziplock bag or small dish and cover with half the marinade making sure the chops are coated evenly. Leave to marinate for half an hour.
4. Make the onion salad by combining the sugar, salt and white wine vinegar and mixing well. Add the onions, mix well again and set aside to soften and pickle.
5. Light two gas burners on the Jupiter Outback BBQ and set the heat to low-medium. Cooking the pork chops slowly lets the fat and outside of the meat gently caramelize while ensuring the chops cook through.
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7. Rest the chops for a few minutes. before carving off the bone and slicing.
8. Combine the coriander with the onion salad.
9. Carve pork chop off the bone and slice, and serve with onion and coriander salad.