



Smoke-braided pork chops

Perfectly smoked pork chops are within easy reach with this unique method. Pork is a very lean meat, especially when cooked on the braai.

Serves: 6

Recipe Type: Mains

Main Ingredient: Pork

Ingredients

Main Ingredients

6 PnP pork loin chops, bone-in pork loin chops (about 2cm thick), trimmed of rind and excess fat

1 pinch braai and grill seasoning

1 tbsp PnP Finest extra-virgin olive oil, for drizzling

1 bottle PnP pre-cooked sweet and sticky marinade pork spare ribs

1 bunch PnP rosemary, or sage

Homemade sticky marinade

80 ml honey

60 ml soya sauce

60 ml rice wine vinegar

125 ml PnP Canola oil, or peanut

5 ml PnP salt

3 PnP garlic cloves, crushed

1 fresh chillies, finely sliced

3 ml Freshly ground black pepper

3 ml ground cinnamon or mixed spice
ground ginger

60 ml juice of 1 lemon, fresh

1 tbsp corn flour

Method

- **Make** two slits 3cm apart on chops through fat to prevent curling when cooking.
- **Season** chops on both sides with Braai & Grill seasoning and drizzle with olive oil.
- **Pat** seasoning and oil onto meat and leave at room temperature for 30 minutes.
- **Prepare** braai coals to a medium/hot heat and clean grid.
- **Lift** grid and place a small pan in the middle, directly on coals, to create a coal-free zone (it's better to do this rather than pushing the coals to the sides).
- **Stand** chops, fat-side up, in a smoke rack or on dog bone-shaped cookie cutters.
- **Surround** chops with herbs as shown in main photo.
- **Place** rack on grid and cover with a lid.
- **Smoke** chops for 7-9 minutes. Open lid.
- **Remove** smoke rack with chops. Lift grid and remove pan from coals.
- **Replace** grid and lay chops down flat on grid. Baste chops with sticky marinade.
- **Turn** and baste regularly until done.
- **Give** it a generous glaze of marinade before serving.
- **Pour** all homemade sticky marinade ingredients into a glass jar and shake to combine.
- **Remove** lid from glass jar and microwave for 2 minutes just to cook starch.
- **Screw** on lid and shake before use.