

The Marv's Meats Recipe Collection #52

The Embers Original One Pound Pork Chop

Marinade:

2 cups – soy sauce
1 cup – water
½ cup – brown sugar
1 TBS – salt
4 – Marv's thick cut Loin Pork Chops

Mix all ingredients in a sauce pan & bring to a boil. Remove from heat & allow to cool. When marinade is completely cool add to pork chops, refrigerate & marinate overnight. Pre-heat oven to 375°. Remove chops from marinade, pat dry & place in a single layer in a baking sheet or pyrex dish. Cover tightly with foil & bake until tender – approx. 2 hours. Prepare Red Sauce while chops are baking.

Red Sauce:

1/3 cup – water
½ cup – brown sugar
1 TBS – dry mustard
1 – 14 oz. bottle Heinz ketchup
1 – 12 oz. bottle Heinz chili sauce

Whisk water, brown sugar & mustard together leaving no lumps. Combine this mixture with ketchup & chili sauce in a heavy sauce pan & bring to a slight boil then remove from heat. When chops are tender dip into Red Sauce coating liberally & return to baking pan. Reduce oven heat to 350° & bake chops an additional 30 minutes until slightly glazed. The chops can be served at this point or for additional flavor they can be finished on a BBQ grill at low heat, brushed with additional Red Sauce, for 10-15 minutes.

Marv's originally reprinted this recipe with the permission of the Embers restaurant – an institution for many, many years in Mt. Pleasant, MI. This was their signature dish & they happily handed out thousands of copies of this recipe. Sadly like so many other small businesses they are no longer there. We still however credit them for this great recipe.



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