

The Marv's Meats Recipe Collection #63

Grilled Boneless Pork Chops w/Honey-Balsamic Glaze Haricot Vert (French style green beans) & Roasted Fingerling Potatoes

1 cup - balsamic vinegar	1 pkg. - haricot vert
1 TBS – honey	2-3 TBS – olive oil
1 tsp – vanilla	4 slices – bacon, cooked & chopped small
4 – boneless pork chops	1/4 cup – sliced or slivered almonds, toasted*
2 TBS - Kosher salt	
2 TBS - Brown sugar	Fingerling potatoes
	Olive oil
	Salt

- 1 - Brine the pork chops: in a large bowl whisk Kosher salt & brown sugar into enough cold water to completely cover pork chops. Cover with saran wrap & refrigerate approx. 4 hours.
- 2 - Toss potatoes in olive oil & salt, place in an oven-proof dish & roast in a pre-heated 400° oven 20-25 minutes.
- 3 - Make the glaze: In a medium saucepan bring the balsamic vinegar to a boil. Boil until thickened & reduced by about half – this takes a good 10 to 12 minutes. Remove from heat & stir in honey & vanilla. Keep warm.
- 4 - Remove the pork chops from the brine & pat dry; discard the brine. Rub the chops with olive oil & season with salt, pepper & any other favorite seasoning & cook on a medium-hot grill 5 minutes per side.
- 5 - While the chops are grilling stir-fry the green beans in olive oil until crisp/tender, adding the bacon & almonds for the last minute or two.
- 6 - Place green beans in the center of the plate, surrounded with potatoes, top beans with a pork chop & drizzle with glaze. Bon appetit!

Don't be intimidated by the apparent complexity of this recipe – there are many options to simplify: you can skip the glaze; you can use regular green beans with or without the bacon and/or almonds; you can use a Yukon Gold or Redskin potato if you choose. Just experiment & have fun! The whole package is for when you want to make your friends think you are a gourmet!

* To toast almonds: cook in a no-stick skillet over medium-high heat, stirring or tossing frequently, until lightly browned (don't walk away – once they start to brown they go fast!).



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