



# CHRISTOPHER CREEK

*Spice Company*

## Mid-Week Meals

### San Francisco Pork Chops

Makes 4 Servings



4 boneless Pork Chops  
1 pound Penne Pasta  
½ cup Soy Sauce  
½ cup Apple Juice  
2 tablespoons Brown Sugar  
1 teaspoon Sesame Seed Oil  
1 tablespoons Cornstarch  
2 tablespoons Water  
Cilantro  
Green Onion



Liberaly cover the pork chops with Pork Rub, cover and let rest at room temperature for 30 minutes.

In a small bowl add the soy sauce, apple juice, brown sugar, sesame seed oil and mix until the sugar has dissolved. In another small bowl add the cornstarch, water and set aside.

Prepare the grill for direct high heat.

In a small sauce pan over medium heat add the soy sauce mixture and cook for 30 minutes, stirring often making sure it does not burn...lowering the heat if needed.

Cook the pork chops over direct high heat for approximately 4 minutes per side or until done.

Cook the pasta according to package directions.

Add the cornstarch/water to the soy sauce mixture, gently raise the heat and stir until thickened.

Serve the pork chops over the pasta with the sauce, garnish with cilantro and green onions...Enjoy!

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