



Wills Creek Vineyards
Go Grilling, September 5th, 2009

Marinated Pork Chops with Herb Salsa

Pare with Autumn Blush

¼ cup plus 2 tablespoons extra-virgin olive oil
3 tablespoons fresh lemon juice
1 tablespoon chopped rosemary
3 garlic cloves, minced
Freshly ground pepper
Six 5-ounce boneless pork rib chops
1 tablespoon drained capers
1 tablespoon Dijon mustard
1 tablespoon white wine vinegar
1-cup flat-leaf parsley leaves
½ cup basil leaves
½ cup mint leaves
Salt

In a large bowl, whisk ¼ cup of the olive oil with the lemon juice, rosemary and two-thirds of the garlic; season with pepper. Add the pork chops and turn to coat. Let stand at room temperature for 1 hour. In a food processor, pulse the remaining garlic with the capers; mustard and vinegar just to combine. Add the parsley, basil and mint and pulse to chop. Add the remaining 2 tablespoons of olive oil and pulse just to combine. Transfer the salsa to a bowl season with salt and pepper. Light a grill. Remove the pork from the marinade; season with salt. Grill over high heat, turning once, until just cooked, 8 to 9 minutes. Let rest for 5 minutes. Serve with the salsa

Yield 6 Servings