

From the Kitchen of:
Grilled Pork Chop

Recipe For: Coarse salt to taste
1/4 cup parmesan cheese
1/4 cup Italian flat leaf
parsley chopped

Sauce - 1 tablespoon butter
1 " virgin olive oil
1 shallot finely chopped
lemon-pepper seasoning

Oven Temperature:

Time:

Serves:

1/4 cup marsala wine

Melt butter and olive oil in small skillet over medium heat on the side burner. Add shallots and allow to cook until translucent. Add lemon-pepper seasoning. Reduce heat, and warm for a few minutes. Add wine, remove mixture from heat. and pour into a holding pan placed on the warming rack of the grill over indirect heat

Grill 20 Min