

# FRUITY PORK CHOPS

## INGREDIENTS

PORK LOIN CHOPS

1/4 CUP OF ORANGE JUICE

JUICE OF 1 LIME

1 TBS SOMERSET HOTSAUCE ORIGINAL (USE EXTRA FOR MORE SPICE!)

## METHOD

1. MIX TOGETHER THE JUICE OF 1 LIME, 1/4 CUP OF ORANGE JUICE AND OPEN TABLESPOON OF SAUCE
2. POUR MIXTURE INTO A RE-SEALABLE PLASTIC BAG AND ADD THE PORK CHOPS. TURN THEM IN THE MIXTURE SO THAT ALL THE SURFACES ARE COVERED. LEAVE IN THE FRIDGE TO MARINATE FOR AT LEAST 2 HOURS.
3. TURN ONCE DURING THE MARINATING TIME TO ENSURE EVEN COVERAGE.
4. WHEN YOU'RE READY TO GO, REMOVE THE MEAT FROM THE BAG.
5. BARBECUE OVER AN INDIRECT HEAT FOR APPROXIMATELY 20 MINS (10 MINS ON EACH SIDE) DEPENDING ON THE THICKNESS OF THE MEAT. IF YOU LIKE THE FAT TO BE CRISP, FINISH COOKING FOR THE LAST FEW MINUTES OVER A DIRECT HEAT.
6. SERVE WITH A GREEN SALAD AND NEW POTATOES.