

“PLAYMAKER” PINEAPPLE PORK CHOPS yields 4 portions
recipe developed by The Clever Cleaver Brothers®

4 double thick pork chops, butterflied

Marinade

2 cups pineapple juice
1/4 cup Colavita Extra Virgin Olive Oil
1 tablespoon grated ginger
4 cloves minced garlic
1 tablespoon chopped parsley
1/2 teaspoon salt
1/4 teaspoon black pepper

Pineapple Butter

1 stick butter, softened
1/4 cup chopped dried pineapple
1 teaspoon lemon juice
1/8 teaspoon ground cinnamon
1 teaspoon chopped parsley
1/4 teaspoon salt
1/8 teaspoon white pepper

1. Place the prepped pork chops into a re-sealable plastic bag.
2. In a bowl, combine the Marinade ingredients. Pour the marinade over the pork chops and seal the bag. Refrigerate a minimum of 3 hours, overnight is better.
3. In a small bowl, mix together the Pineapple Butter ingredients. Spoon the mixed butter onto a foot-long piece of plastic wrap and roll into a 6-inch tube shape. Place into the refrigerator until firm.
4. Preheat the barbecue grill to medium-high heat. Remove the pork chops from the marinade and place on the grill. Discard the marinade. **NOTE: NEVER** baste with marinade that was used for raw meat.
5. Cook the chops on both sides until cooked but still juicy. You can use a meat thermometer to confirm that it has reached 165 degrees.
6. With approximately 5 minutes of cooking time remaining for the pork chops, remove Pineapple Butter from the refrigerator and cut in 8 equal slices.
7. Remove the pork chops from the grill and place 2 slices of butter on each chop. Indulge!

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