

Grilled Pork Chops with Chimichurri, Tomato Bread Pudding and Asparagus

serves 8 people

Pork Chops with Chimichurri

12 pork chops, boneless, 3/4 inch thick
garlic powder
onion powder
salt + pepper

Pat the pork chops dry and sprinkle liberally with salt, pepper, onion powder and garlic powder. Grill 4-5 mins each side over medium heat until reaches an internal temperature of 145 degrees F, cover with foil and follow with a 3 minute rest.

Chimichurri

1 cup flat leaf parsley, packed, stems removed, chopped
2-3 garlic cloves, minced
2 Tbsp fresh marjoram, chopped (or fresh oregano)
2 Tbsp red wine vinegar
1 teaspoon salt (maldon or kosher)
1/4 teaspoon fresh ground black pepper
1/8 teaspoon red pepper flakes

Stir together ingredients, serve at room temperature. I wouldn't make the chimichurri sauce more than a few hours ahead as the freshness of this sauce is key.

Asparagus

2 bunches, asparagus, trimmed
1/2 lemon
drizzle of extra virgin olive oil
salt + pepper

When you are finished grilling your pork chops, quickly put the asparagus over medium heat for no more than a few minutes, taking care to keep a little crunch to them. Then quickly add the lemon to the grill for a minute to sweeten the juice a little and squeeze over the asparagus.

Tomato Bread Pudding

12 cups (1 inch) cubes country style bread, crusts discarded (can use a flavored bread, like garlic or rosemary, day old bread is best)
1 1/2 stick unsalted butter, melted
2 cloves crushed garlic
1 (28 oz) can crushed tomatoes (no juice)
1/4 cup firmly packed light brown sugar
4 springs fresh thyme, leaves removed from stem
1 tbsp tomato paste
3/4 tsp salt
1/2 tsp Tabasco

Put oven rack in middle position and preheat over to 400. Toss bread cubes with butter in a 13 x 9 baking dish until coated. Place tomatoes in a sauce pan along with brown sugar, garlic, thyme, tomato paste, salt and hot sauce. Bring mixture to a simmer, stirring to break up tomato paste. Pour mixture over bread gently stirring to combine. Bake uncovered until edges begin to caramelize 35 - 40 minutes. Watch carefully to make sure it doesn't burn.