

Meister Club Sweet Chilli Pork Chops

10	Kassler Chops
20g	Six Gun Grill Seasoning (Product Code: 4694643)
250ml	Meister Club Sweet Chilli Marinade (Product Code: 8110801)
1	Natvac Bag 250 x 350 mm 70 micron 100 (Product Code: 6407133)

METHOD

1. Trim the pork chops from excess fat.
2. Season the chops with **Six Gun Grill Seasoning**.
3. Place in the **Vacuum Bag** and add **Meister Club Sweet Chilli Marinade**, vacuum. If you do not want to vacuum, let it marinade for at least 45 minutes before cooking

COOKING METHOD: BRAAI

1. Pre-heat the grill to medium-hot coals.
2. Place the chops on the grill and cook for about 5 - 7 minutes per side, or until the desired result is reached.
3. Use tongs to turn the chops and prevent piercing it.
4. Baste with more **Meister Club Sweet Chilli Marinade** if desired.

COOKING METHOD: PAN-SEARING AND OVEN FINISH

1. Sear the chops in a hot pan with oil until browned on both sides.
2. Transfer the pan to a pre-heated oven 200° C and cook until the internal temperature reaches the desired level of doneness.

COOKING METHOD: REVERSE SEAR

1. Cook it in the oven at a low temperature, 160° C until it's close to the desired doneness.
2. Sear the chops in a hot pan to create a crust, start with fat side on the head for crackling.

RESTING

1. Let the chops rest for at least 10 minutes after cooking to allow the juices to redistribute. Resting is crucial for a juicy and tender chop.

SERVING

1. Serve with your favourite sides like **Tarter Tots** and **So Good Rice Pudding**.

CHEF'S TIP

1. Bring the pork to room temperature before cooking for more even cooking.
2. Don't overcrowd the grill or pan, allowing for proper heat circulation.
3. Use a meat thermometer to ensure accuracy.



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