



# LAWER

ESTATES

## FIVE SPICE PORK CHOPS

PAIRS WITH LAWER ESTATES PETITE SIRAH



Our family is spread far and wide, from Alaska to Connecticut, so when we do get together, we love to celebrate. We especially like to do so with food that fills us, both in spirit and flavor. **Five Spice Pork Chops** is a meal worth celebrating; always with Lawer Estates Petite Sirah to complement it. This dish is perfect for fall, when the days start to get cooler and we know that being together will come again soon

### MARINADE INGREDIENTS:

1 bottle (16.9 oz) Dr. Pepper  
1/3 cup soy sauce  
1/3 cup fish sauce  
2 Tbs. Chinese five spice powder  
2 tsps. sriracha  
1 clove minced garlic  
4 -6 center cut bone-in pork loin chops

### CHIMICHURRI:

2 cloves minced garlic  
1 shallot (minced)  
2 Tbs. fish sauce  
1 jalapeno pepper (grated)  
2 cups each of cilantro, parsley, thai basil

### GARNISH:

Red pepper (finely diced)  
Scallions (finely sliced)

### PREPARATIONS:

Combine marinade ingredients and marinate chops for 6 hours or overnight.

Mix all chimichurri ingredients in a blender or food processor.

Grill chops on a moderately hot grill for 4 minutes per side. Top with chimichurri and garnish with pepper and scallion.