

Cuban Summer Chops

Ingredients:

- 1 Cup fresh orange juice
- 1 Tsp grated lemon zest
- ¼ Cup lemon juice
- 1 Tsp lime zest
- ¼ Cup fresh lime juice
- ¼ Cup honey
- 2 Garlic cloves crushed
- 1 Small red onion sliced
- 4 10oz bone in pork chops
- 3 Tbsp extra virgin olive oil
- Salt and Pepper
- 4 Tbsp butter

Steps:

1. Whisk together the citrus, zest, honey, garlic, onion, salt and pepper. Add the pork and let it stand for 15 minutes at room temperature.
2. Remove the pork chops from the marinade, strain and reserve the marinade. Start by heating enough oil to coat the bottom of the pan. On a medium high heat add the first two pork chops and cook on each side until golden brown, about two minutes per side. Repeat with the remaining oil and pork chops.
3. Clean the skillet very well then start melting the butter and add the reserved marinade, once the butter and marinade are combined and up to temperature put the pork back in the skillet and baste the pork until cooked to 145F. It should be around 6-8 minutes.
4. Transfer the pork chops to a large plate and spoon some of the remaining sauce from the pan. Enjoy.