

PORK CHOPS WITH RHUBARB, APPLE AND GINGER CHUTNEY

Serves 4

Takes about 15 minutes

4 Lean chunky thick pork chops or steaks
Seasoning

Chutney:

1 Onion, peeled and sliced
4 Sticks rhubarb, cut into large chunks*
1 Cooking apple, peeled, cored and sliced
1 Clove garlic, squashed
1.25cm (½") Root ginger, peeled and grated
150ml (¼pt) Apple juice
30ml (2tbsp) Soft dark brown sugar



Cook chops on a preheated grill, griddle or barbecue for about 8-10 minutes each side for 2-3cm (¾"–1¼") thickness.

Place all ingredients for the chutney in a small pan and simmer together with a lid on for about 5 minutes until fruit is soft but not mushy.

Serve chunky chops with a large dollop of chutney, mashed potato and seasonal green vegetables.

* (If rhubarb is not in season use an extra cooking apple.)

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