

Grilled pork chops in rum and apple marinade

Total time **270 mins** 10 mins preparation time **240 mins** marinating time **20 mins** cooking time

INGREDIENTS

4 portion(s)

4	pork chops
300 ml	apple juice
1 tbsp	white balsamic vinegar
3 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
2 tsp	sugar
2 pinch	chilli flakes
2	cloves garlic, finely chopped
80 ml	rum
1	sprig rosemary
1 tbsp	tomato puree
2 tsp	cornflour
2 tbsp	water
1	apple, sliced

PREPARATION

Step 1

Bring the apple juice to the boil in a saucepan with balsamic vinegar, Kikkoman soy sauce, sugar, chilli flakes, garlic and rum. Let the rum and apple marinade cool down, then marinate the meat with the rosemary in it for a minimum of 2-6 hours. After this time, remove the meat and bring the marinade to the boil in a saucepan with tomato puree. Mix the cornflour with water and use it to thicken the marinade to make a sauce.

Step 2

Grill or barbecue the pork chops until cooked.

Step 3

Serve the pork chops with apple slices and the rum and apple sauce.