

★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp
60°C/140°F



45 mins



£8



Serves 2

RECIPE

Stuffed Double Pork Chop



INGREDIENTS

1 x 2-bone Pork Loin 'Tomapork' Chop
100g Chestnut Mushrooms
½ a leek (white part only)
50g Smoked Streaky Bacon
½ tsp salt
½ tsp ground black pepper
½ tsp fennel seeds
2 tbsp JW Chicken Rub (or rub of your choice)

METHOD

1. Finely chop the mushrooms, leek and bacon and fry until cooked through and most of the moisture has evaporated. Add the salt, pepper and fennel seeds, mix through. Leave mixture to chill.
2. Using a sharp knife, make a pocket in the pork loin chop from the bone side (between the bones), be careful not to go through or make holes.
3. Push the chilled filling into the pocket in the pork chop and using some butchers twine tie the bones together, wrapping around the bottom ends of the bones to seal the pocket. Score the fat in a crisscross pattern. Sprinkle the outside of the meat on all sides, with JW Chicken Rub, or a rub of your choice.
4. Cook over indirect heat at 110°C (225°F) until the pork internal temperature measures 60°C (140°F) – ensure you probe the pork meat, not the filling.
5. Either in a hot frying pan or directly over charcoal, place the pork on its fatty end and crisp up the fat covering. Leave to rest for 15 minutes in a warm place, before slicing.

Recipe from Jackie Weight