



Pyre's Grilled Pork Chops with Roasted Carrots

Yield: 4 servings

Ingredients

3 T tarragon, chopped	½c sugar
1.5 T rosemary, chopped	¼c water
1.5 T garlic, chopped	3 bunches of baby carrots (or about 1 bag), each halved lengthwise
4 T oil (salad or vegetable)	3 cubes of cold butter
4 pork chops (bone-in preferred)	
Salt and pepper to taste	
½c Buffalo Trace bourbon (or any good bourbon)	

Directions

1. Mix half of the chopped tarragon with the rosemary and garlic in a bowl with 3T of oil. Rub herb mixture on pork chops, seasoning with salt and pepper on both sides.
2. Grill pork chops on a hot grill pan or gas grill for 6 to 8 minutes per side or until an internal temperature of 135 degrees Fahrenheit is reached. Set aside.
3. Add the bourbon to a saucepan. Using a lighter, ignite the bourbon. Once the alcohol has burned off, add the water and sugar to the pan, then bring to a boil. Allow mixture to reduce by half or until it reaches a honey-like consistency. Remove from heat and put aside.
4. Add remaining tablespoon of oil to a large pan, preferably cast-iron, and bring to temperature over medium heat. Add the carrots and sear lightly, caramelizing them, about 5 minutes.
5. Remove carrots and discard oil in the pan. Return the carrots to the pan and add the bourbon syrup mixture, stirring to glaze the carrots.
6. Turn off heat and add the butter, stirring until it is incorporated. Add the remaining 1.5T of chopped tarragon.
7. Place a pork chop on each plate. Serve a portion of carrots on the side, spooning the bourbon sauce on top.
8. Enjoy!



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