



IBERICO CHOPS WITH PEPPER SAUCE

INGREDIENTS

Pork rib rack	4 Cloves of Garlic
BBQ spice rub of choice	2 Tbsp of Olive Oil
Roasted Pepper Sauce:	1 Tbsp Sherry
1 Red Onion	7 oz of Tomato Paste
2 Red Bell Peppers	1 Tbsp of Sweet Paprika

METHOD

1. Trim excess silver skin & fat from pork loin rack. Slice it into individual chops.
2. Rub BBQ rub seasoning on all sides of the pork chop. Set aside.
3. Preheat CROSSRAY electric BBQ to 560°F
4. Cut red onion into medium sized pieces, remove the core from the red bell peppers and cut into pieces, peel garlic.
5. Add all vegetables to a roasting tray, add to BBQ and cook until charred.
6. Once vegetables are cooked remove and add to a blender.
7. Add vegetables, olive oil, sherry wine, tomato paste, sweet paprika blend until smooth. Season to taste with Salt and Pepper.
8. Place chops in the grill, grill for about 2 minutes on each side. Flip pork chops on their edges to cook all sides of the chop.
9. Once seared place chops on the elevated rack, lower BBQ temperature to 300°F Cook until the chops reach an internal temperature of 135°F
10. When ready remove and allow to rest for 5 - 7 minutes
11. Assemble sauce and pork chops on plate, add some optional garlic aioli and enjoy.

2 SERVES | COOK 10-15 MINUTES

ELECTRIC

