

Costolette al miele

Ingredients:

- * 1 kg Pork chops
- * 2 cloves Garlic
- * 3 tablespoons Olive oil
- * 2 tablespoons Honey
- * 1 tablespoon Vinegar
- * Thyme
- * Oregano
- * Rosemary
- * Salt
- * Pepper

Steps:

1. Finely chop the herbs and crush the 2 cloves of garlic.
2. Mix all the ingredients, except for the pork chops, to create an emulsion.
3. Rub the pork chops with the emulsion and place them on a greased grill.
4. Cook in the oven using the following program: Preheat the oven to 90°C, set the fan to 2, the temperature to 180°C.
5. Place the pork chops on a baking sheet, brush them with honey, and sprinkle them with thyme, oregano, and rosemary.
6. Cook for 21600 seconds or until the pork chops are cooked through.
7. Serve the pork chops hot.