

RAVENS



WOOD

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### **Grilled Pork Chops with Salsa Verde**

Pairs well with Ravenswood Estate Zinfandel | Serves 4

#### **Marinade for Chops**

4 rib pork chops  
½ cup Dijon mustard  
¼ cup balsamic vinegar  
¼ cup low sodium soy sauce  
6 cloves of garlic, minced  
1 tsp ground pepper  
1 cup olive oil

Marinate chops for 4-6 hrs. Grill over charcoal if possible.

#### **Salsa Verde**

In a food processor or blender add:

1 bunch of parsley  
½ bunch of cilantro  
4 anchovy fillets  
½ jalapeño pepper  
2 Tbsp red wine vinegar  
2 Tbsp capers  
4 shallots  
½ cup olive oil  
salt and pepper to taste

Top each chop with a tablespoon of salsa, or serve on the side.