



Fire Roasted Pork Chops with Romesco Sauce

This rich Spanish sauce is a vibrant blend of fire roasted peppers and tomatoes finely blended with toasted almonds and bread. A smokey, pungent sauce that pairs perfectly with the juicy flavor of brined pork chops.

Serves 4

INGREDIENTS

4 Pine Street Market Brined Pork Chops
3 sprigs of Rosemary
Romesco Sauce (recipe below)

- Preheat your grill to 375°F, direct heat.
- While the grill is coming up to temperature, remove pork secreto from the refrigerator and allow to rest for 30 minutes at room temperature. This allows the meat to cook more evenly.
- Drop the rosemary springs directly on the coals. The rosemary serves as an aromatic addition to the smoke. Grill the pork 4 minutes on each side, and cook to an internal temperature of 145°F.
- Remove the chops from the grill and allow to rest for 5 minutes. Slice the meat against the grain and serve with the Romesco Sauce. See "[Red Meat Cooking Tips](#)" for slicing and cooking recommendations.

Romesco Sauce

INGREDIENTS:

2 Red Bell Peppers
1-pound ripe Tomatoes
2 thick slices Baguette or Country Bread
2 Garlic Cloves, peeled
½ cup Almonds, toasted
1 tsp Red Pepper Flakes
2 tsp Smoked Paprika
2 tbsp Flat Leaf Parsley, roughly chopped
2 tbsp Sherry Vinegar
¼ cup Extra Virgin Olive Oil, more if needed
Kosher Salt, to taste

PREPARATION:

- Preheat Big Green Egg to 375°F direct heat.
- Roast the peppers and tomatoes until their skin begins to blister and flip, about 5 minutes per side. Transfer to an airtight container and allow to cool to room temperature. Peel and seed the peppers and tomatoes.
- While the vegetables are cooling, grill the bread for 2 minutes per side, or until lightly toasted. Cut into cubes and set aside.
- In a food processor grind the garlic and almonds into a paste. Add the bread, paprika, and red pepper flakes, pulse into a combined paste. Scrape down the sides of the food processor and add the peppers, tomatoes, parsley, and vinegar. While the processor is running slowly add the oil until fully combined.
- Taste for seasoning and add pepper flakes and salt as needed.