

Pork Chops

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[Roshan Pinto](#) Pork Chops - the simple way! i cooked it today!

Ingredients

2-4 pork chops (serloin soft) 3 tbsps of stew powder (i have the konkan traders one)

1 tbspn of garam masala

2 tbsps of ginger garlic paste (got the ready made one from the sprmrkt)

salt to taste

malt or rice vinegar (1/4 cup)

soy sauce 2 tablespoons

one lime - half squeezed and half for presentation onions finely chopped. corrainder leaves finely chopped. 4-5 cloves garlic chopped finely.

marinate the chops with the above ingredients for an hour atleast (keep in fridge for softness to retain)

Method

pre-heat oven for 10 mins at 260 degree, place chops , bake for half hr, baste it , change sides and continue bakin for 15-20 mins. in a non-stick pan spread olive oil, fry the chops for 3 mins each side.

when done, fry a sliced tomato in same pan. present it wid dash of corriander leaves, sliced lime and fried tomatoes. serve hot wid a chilled glass of white wine!.. yes, serve wid luv to ur loved ones!.