



STONE'S THROW WINERY

Pork Scaloppini **Serves 4**

4 thick cut (8 oz.) center cut, boneless pork chops
4 cup extra virgin olive oil
8 cloves of garlic, smashed with the side of a knife
kosher or sea salt
1 Tbsp fresh rosemary, roughly chopped
fresh ground white pepper
2 Tbsp. fresh sage, roughly chopped
1/4 cup red wine (recipe)*
1 cup balsamic vinegar
1 1/2 glasses Stone's Throw wine (for chef's consumption)

1. In a glass bowl, combine vinegar, rosemary, sage and garlic.
While whisking slowly add olive oil. Set aside.
2. Place pork chops (one at a time) in 1 gallon zip-lock bag
and lightly pound with meat mallet until approximately 1/4 " thick.
3. Add meat to glass bowl with marinade and allow to marinate for 2-3 hours.
4. Preheat grill.
5. Lightly drain pork and place on HOT grill for no more than 90 seconds a side.
Be careful for flare-ups.
6. Serve with spaghetti tossed with olive oil and garlic.
7. Drink wine.

**Note: Remember, if you won't drink it, don't cook with it!*