



LAWER
ESTATES

Five Spice Pork Chops Paired with Lawer Estates Petite Sirah

Marinade Ingredients

1 bottle (16.9 oz) Dr. Pepper
1/3 cup soy sauce
1/3 cup fish sauce
2 Tbs. 5 spice powder
2 tsps. sriracha
1 clove minced garlic
4 -6 center cut bone-in pork loin chops

Chimichurri

2 cloves minced garlic
1 shallot (minced)
2 Tbs. fish sauce
1 jalapeno pepper (grated)
2 cups each of cilantro, parsley,
thai basil

Garnish

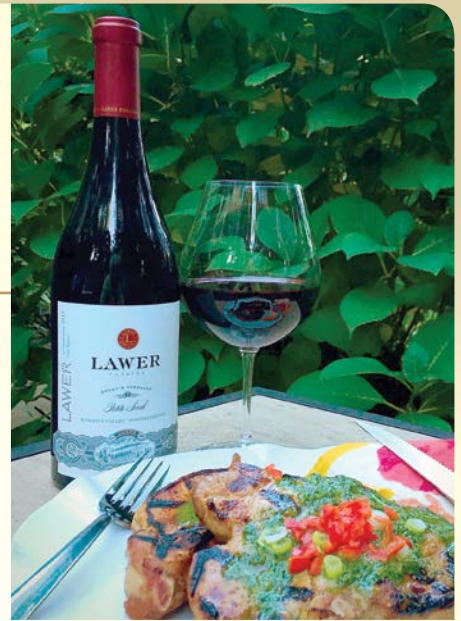
red pepper (finely diced)
scallions (finely sliced)

Instructions:

Combine marinade ingredients and marinate chops for 6 hours or overnight.

Mix all chimichurri ingredients in a blender or food processor.

Grill chops on a moderately hot grill for 4 minutes per side. Top with chimichurri and garnish with pepper and scallion.



www.lawerestates.com



When Lisa Lawer Post isn't cooking and pairing Lawer wines, she's runs *The New Victory Theater* for children and families in NYC, and lives with her husband in Westchester County, New York.