

THE 'SPOOK-TASTIC' PACK

Wicked Witch's Whiskey and Vanilla Marinated Pork Chops with Pumpkin Purée

Prep time: 20 minutes

Cooking time: 1 hour 15 minutes

Total time: 1 hour 35 minutes

Ingredients

- 2 pork tenderloins, trimmed
- ¼ cup of olive oil
- Sucklebusters SPG (Salt, Pepper, Garlic) Seasoning
- Meat Church 'Holy Gospel' Seasoning
- Slap Ya Mama Green Pepper Sauce
- ¼ cup of brown sugar, packed
- 3-4 cloves of crushed garlic
- Salt and pepper

For the pumpkin purée

- 1 medium sugar or muscat pumpkin

Directions

1. In a small bowl, whisk whiskey, sugar, Sucklebusters SPG Seasoning, Meat Church 'Holy Gospel' Seasoning, Slap Ya Mama Green Pepper Sauce, garlic, and vanilla.
2. Measure out ¼ and transfer to a large resealable bag and reserve the rest for later.
3. Add the pork chops into the bag and turn to cover. Marinate for 1 to 2 hours.
4. When ready to cook, pat the pork chops dry, and season with salt and pepper.
5. Preheat a large skillet with olive oil over medium-high heat. Place the chops in the skillet and cook until well browned, about 6 to 8 minutes on each side.
6. Move the chops to a plate and keep them covered. Add the reserved marinade to the empty skillet and cook till thick. Reduce heat to low and return the chops to the pan and flip to coat.
7. Allow the chops to rest for 5 minutes in the sauce before serving with the pumpkin purée.

For the pumpkin purée

1. Preheat your oven to 200°C.
2. Cut the pumpkin in half and scoop out the seeds and stringy bits. Put the pumpkin cut-side down into a roasting pan.
3. Place in the oven and roast until the skin has blistered and the pumpkin flesh is very soft. Remove from the oven and let it cool.
4. Peel the skin away from the pumpkin flesh, and purée until smooth. If you want the purée to be thicker, use a cheesecloth and strain the mixture over a bowl for 2-3 hours.



References

Tablespoon
Spice Cravings
Girl Carnivore

BBQ GOURMET