

Big Green Egg

Demo card

PORK CHOPS, TOMATO SALSA, SHERRY VINEGAR AND CAPERS

Demo difficulty level 1 (simple) – 5 (hard)



EGG setup: Direct

EGG target temperature: 250°C

Cooking time: 15 minutes

Sweet, salty, fatty, fresh and zingy, this simple Mediterranean-style dish will bring a burst of sunshine to any demo day. It is a quick, cost-effective and easy-to-share way of showing off the EGG's basic grilling mode.

EQUIPMENT



CAST IRON SEARING GRID



QUICK READ THERMOMETER



STAINLESS STEEL SILICONE TIPPED 16" BBQ TONGS

KEY MESSAGES:

- 1 Grilling is one of the EGG's eight cooking modes
- 2 The Cast Iron Searing Grid creates stunning restaurant-style sear marks
- 3 Good charcoal is an ingredient as well as a fuel: the chops benefit from its subtle smokiness

GRILLING RECIPE



Recommended charcoal

100% Natural Canadian Maple Lumpwood Charcoal





INGREDIENTS

FOR THE PORK

- 4 pork chops
- Sea salt

FOR THE SALSA

- ½ red onion, finely chopped
- 50ml sherry vinegar
- 500g mixed cherry tomatoes, halved
- 1 clove of garlic, finely chopped
- 2 tbsp capers, left whole if small or chopped if large
- 100ml extra virgin olive oil
- A handful of basil leaves, chopped or torn

METHOD

SET UP YOUR EGG

Before cooking, allow the pork chops to come up to room temperature. Score the fat on the chops – depending on thickness of the fat, you might score all the way through. Season with sea salt.

Load and light your EGG. With the Cast Iron Searing Grid in place, bring it up to a target temperature of 250°C. Caress the chops across the searing grid and leave to grill for roughly 15 minutes, turning occasionally to get good sear marks on both sides.



MAKE YOUR SALSA

Meanwhile, make the tomato salsa. Pour the sherry vinegar over the chopped onion and leave to macerate. After 10 minutes, mix the onion with the rest of the salsa ingredients and season with sea salt.

Once the chops reach an internal temperature of 65°C, remove them from the EGG and leave to rest for 10 minutes.

Slice the chops into bite-sized cubes and garnish with the tomato salsa.



ALERT: As with any cooking demo, food hygiene and customer safety are essential. Please ensure that whoever is running the demo has completed a Food Hygiene Level 2 exam online and check the www.food.gov.uk website for further guidance.