



Sweet Tea Pork Loin Chops



INGREDIENTS:

8 (2-lb.) pork loin chops
2 Tbs. olive oil
2 cups brown sugar
1/2 cup crystallized ginger, minced
1 Tbs. each salt & pepper

For the Sweet Tea Marinade:

1 qt. water
8 Black whole leaf pyramid tea bags
2 peaches, peeled and diced (fresh or frozen)
2 Ginger Herbal Infusion whole leaf pyramid tea bags
4 cloves garlic, minced
1/2 cup sugar

PREPARATION

For the Sweet Tea Marinade:

Boil water and add Black tea bags, peaches, Ginger tea bags, and garlic. Steep for seven minutes. Discard tea bags. Add sugar and enough water to bring total volume to two quarts. Cool to room temperature.

For the Sweet Tea Pork Tenderloin:

Pour marinade into a large pan. Place loin chops in the pan and marinate for at least one hour or up to eight hours, turning occasionally.

Preheat oven to 400°F. Heat olive oil in large frying pan over medium-high heat. Add tenderloins and sear on all sides. Arrange tenderloins in roasting pan, place in oven, and roast for approximately 10 minutes (flipping once).

Mix brown sugar, crystallized ginger, salt, and pepper and place in a shaker. Shake mixture onto cooked tenderloins. Use handheld kitchen torch to torch sugar mixture, forming a crust. Let rest for 10 minutes and serve.