

Guy Gets His Grill On with PORK!

Featuring delicious recipes and tips for grilling with pork!

pork
checkoff

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The Other
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Don't be blah.

Guy Fieri's Pork Piccata!

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3 or 4 pork shoulder blade steaks, cut ½ to ¾ inch thick (3 ½ to 4 pounds total)
¼ cup dry white wine
¼ cup peeled garlic cloves, smashed and slightly chopped
5 teaspoons grated lemon peel
4 tablespoons fresh lemon juice

4 tablespoons bottled capers, drained
5 teaspoons Dijon-style mustard
2 ¼ teaspoons cracked black pepper
1 ¼ teaspoons fine sea salt
1 tablespoon Italian parsley, chopped

Cooking Directions

Combine wine, garlic, lemon peel and 3 tablespoons juice, 3 tablespoons capers, mustard, 2 teaspoons cracked pepper and 1 teaspoon salt in small bowl. Place pork in single layer in 2 ½ gallon resealable plastic bag. Pour wine mixture over pork and close bag to seal. Turn bag to coat with wine marinade. Marinate for 30 minutes at room temperature or in refrigerator for up to 1 hour.

Preheat gas grill to medium-high heat for direct grilling. Remove steaks from marinade, brushing off any large pieces and reserving marinade. Transfer marinade to small sauce pan. Bring to boil; reduce heat. Simmer, uncovered, for 1 minute; remove from heat. Grill steaks, uncovered, for 6-10 minutes or until internal temperature reaches 155 degrees F., turning steaks over halfway during grilling and brushing occasionally with reserved marinade.

Transfer steaks to carving board. Loosely cover with foil; let rest for 5 minutes. Remove foil. Sprinkle with remaining ¼ teaspoon salt and ¼ teaspoon pepper. Top with remaining 1 tablespoon lemon juice, parsley and remaining 1 tablespoon capers. Cut into serving pieces before serving. Serves 4 to 6.



Pork Chops with Mexican Dry Rub

4 boneless pork chops, ¾-inch
2 tablespoons chili powder
2 teaspoons brown sugar
2 teaspoon ground cumin
1 teaspoon ground cinnamon
½ to 1 teaspoon ground red pepper
½ teaspoon salt

Cooking Directions

In a small bowl, stir together the spices. Rub dry rub evenly over ¾-inch thick pork chops. Grill over a medium-hot fire, turning once, about 8 to 11 minutes cooking time (about 5 minutes per side), until internal temperature reaches 160 degrees F. on an instant-read thermometer.

Quick Tip

Rub, Grill, Relax

Treat pork to your favorite spice rub, grill and relax!



COUPON BACK



Simple BBQ Pork Back Ribs!

Simple BBQ Pork Back Ribs

4 pounds pork back ribs
Your favorite barbecue sauce

Cooking Directions

Prepare charcoal or gas grill for indirect-heat cooking in a covered grill. (See directions within brochure for coal placement during indirect grilling.) Place ribs, not overlapping, on grill so that ribs are not directly over heat source. Close grill hood and cook for 1 ½ to 2 hours, until ribs are very tender. In final 20 minutes of grilling, baste ribs with barbecue sauce. Serves 4.

Quick TIPS

Are They Tender?

Ribs are considered done when you can just wiggle the bone from the meat.

Don't Sauce Too Soon

To prevent burning, wait until the last 20 minutes of cooking to bathe ribs in sauce.

Preparation Tips

Method	Cut	Thickness/ Weight	*Internal Temp.	Cook Time
Grilling over direct heat OR Broiling 4" from heat	Chops, Bone-In or Boneless	¾"	160°	8–10 min
	Thick Chop	1½"	160°	12–16 min
	Kabobs	1" cubes	Tender	10–15 min
	Tenderloin	1–1½" lbs	160°	15–25 min
	Ground Pork Patties	½"	160°	8–10 min
Grilling over indirect heat	Loin Roast	2–5 lbs	150**	10 min per lb
	Shoulder Roast (Butt)	3–6 lbs	Tender	30 min per lb
	Ribs	—	Tender	1½–2 hrs
Roasting	Loin Roast, Bone-In or Boneless	2–5 lbs	150**	20 min per lb
	Shoulder Roast (Butt)	3–6 lbs	150**	30 min per lb
	Tenderloin	—	160°	20–30 min

* For larger cuts of pork, such as roasts, cook to 150° F; remove from the oven or grill and allow to set for 10 minutes before slicing. The temperature of the roast will continue to rise to 160° and the pork juices will redistribute throughout the roast before slicing.

Direct Heat

Direct heat – the most common method – is grilling the food directly over the hottest point of the heat source. Grill pork chops, burgers, kabobs and anything less than 2 inches in thickness over direct heat.

- For charcoal grilling, arrange coals evenly throughout the grill
- When using a gas grill, turn on all burners to the desired temperature
- Flip food once to ensure even cooking
- Check cooking temperature when using charcoal:
 - Low - Ash coat is thick, red glow less visible
 - Medium - Coals covered with light-gray ash
 - High - Red glow visible through ash coating



Indirect Heat

Indirect heat requires the heat source to be built off to the side or around the area where the cooking takes place. Grill larger cuts of meat, like ribs and roasts, using indirect heat.

COUPON FRONT