



## **Grilled Pork Chops with Teriyaki Honey Glaze**

Serves 4

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4 Pork Chops

3/4 cup soy sauce

1 1/2 cup water

1 tablespoon fresh ginger, chopped

1 clove garlic, chopped

2 scallions, finely chopped

2 tablespoons honey

1 tablespoon light brown sugar

2 tablespoons unsalted butter

Marinate pork chop in soy sauce, water, ginger, garlic, and scallions for two hours. Remove from marinade and pat dry with paper towel. Save marinade and bring to a boil in a sauce pan. Once it comes to a boil, reduce heat to a simmer and cook down for 15 minutes. Incorporate honey and light brown sugar in saucepan. Remove from heat once sugar is dissolved. Grill pork chops 12-15 minutes at a medium temperature, turning meat over halfway through. Drizzle teriyaki glaze over pork chops and serve immediately.

We suggest serving with Roasted Butternut Squash Risotto and Lemon Garlic Roasted Asparagus. Both side-dish recipes on next page.

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# RECIPES

from The Cove Kitchen

## **Roasted Butternut Squash Risotto**

2 tablespoons unsalted butter  
1 clove garlic, chopped  
1 small shallot (or 1/4 onion), chopped  
1 cup Arborio rice  
2 cups cold water  
Roasted Butternut squash (See recipe below.)  
1/2 pint heavy cream  
1/2 cup grated Parmesan (or blue cheese)  
Salt and pepper to taste

### Roasted Butternut Squash:

Split squash in half, remove seeds, then rub with olive oil, salt and pepper. Roast squash on sheet pan (skin side down) in oven at 400 degrees for 30-40 minutes or until tender. Remove and let cool before handling. Remove skins and chop flesh of squash.

### Butternut Squash Risotto:

Melt butter in a medium skillet over low/medium heat. Add garlic and shallot and sauté for 2-3 minutes. Add Arborio rice and sauté for an additional 3-4 minutes or until shallots are tender. Pour in water and bring to a boil and simmer on medium heat. Continue to add water (as needed) as rice cooks until it becomes tender. Add roasted butternut squash with skins removed and mash/stir in well. Add 1/2 pint heavy cream and 1/2 cup Parmesan cheese or bleu cheese. Incorporate salt and pepper to taste.

## **Lemon Garlic Roasted Asparagus**

One bunch asparagus with ends cut  
One lemon  
One clove garlic, chopped  
Salt and pepper to taste  
1/4 cup of olive oil

Toss asparagus with juice of one lemon, garlic, salt, pepper and olive oil. Let marinate 20 minutes and then cook for 10 minutes on grill with pork chops or roast in oven.

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