

Bbq Pork With Jerk Marinade And Tamarind Chutney



042 | Art of Catering Recopie

Ingredients

- 2 pounds pork loin or pork chops (½ pound a person)
- 3 tablespoons Grace Jerk Seasoning
- 2 tablespoons tomato ketchup
- 1 teaspoon chopped garlic
- 1 teaspoon chopped thyme
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons soy sauce
- 3 tablespoons vegetable oil
- 1 teaspoon sugar
- Jar of tamarind chutney



Method

1. Combine all ingredients together in a bowl, mix well and let marinate in fridge from 4 to 24 hours.
 2. Cook pork in oven at 375°F for 30 minutes, turning once.
 3. Pork can also be cooked on the grill with medium heat, turning often until done.
- Serve with Tamarind Chutney.