



BLACKBERRY MOUNTAIN PORK CHOPS

4 porterhouse pork chops, 16 oz. each
1/4 cup honey mustard

Rub:

1 tsp. dried sage
1/2 tsp. salt
1/2 tsp. sugar
1/4 tsp. paprika
1 Tbs. garlic powder

- Massage mustard into chops and then sprinkle rub over chops, coating evenly.
- Put on a plate, cover with plastic wrap and refrigerate from 4 - 24 hours.
- Grill chops on oiled grill rack set 5 to 6 inches over glowing coals, 10 to 12 minutes on each side, or until a meat thermometer diagonally inserted 2 inches into centers registers 155° degrees. Seal chops in heavy duty foil and let stand 5 minutes before serving.
- Serve with blackberry sauce, below, garnished with sprigs of fresh rosemary or sage.

Blackberry Sauce

3 cups blackberries
4 Tbs. good Cabernet or Pinot
1 cup sugar
2 Tbs. rice wine vinegar
2 Tbs. butter

Cover berries with wine and sugar in small saucepan. Poach for 10 minutes. Strain and mash the berries in strainer. In separate saucepan heat sugar and vinegar and simmer 2-3 minutes. Stir in berry juice and reduce until syrupy. Swirl in butter. Sauce should be tangy.

Serves 4

