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Kevin Dundon

Kevin brings all of his grill secrets to the table to get your tastebuds dancing.



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Chilli And Buttermilk Marinated Grilled Pork Chops

This is a wonderful deceptively simple summery yet utterly delicious dinner time dish. Full of flavour, it really is perfect for your BBQ.

Serves 4

Ingredients

200ml buttermilk
2 green chillies, chopped
2 clove garlic, chopped
1 lime zest and juice
4 spring onions, chopped
1 tbsp. vegetable oil
Salt and pepper
4 pork chops on the bone

Method

Preheat a barbecue to medium.

in a large jug, pour the buttermilk, chilli, garlic, lime zest and juice, spring onion, vegetable oil, salt and pepper. Using a handheld blender, pulse until smoothed texture.

Place the marinade in a large bowl. Add the pork chops and set aside in the refrigerator for 1 hour (or up to 12 hours) to marinate.

When marinated, remove from the liquid and directly place on the barbecue over direct heat. Cook for 6-8 minutes, then turn and cook for a further 8-10 minutes over indirect heat until cooked through.

Remove from the barbecue and set aside to rest for 2 minutes loosely covered.

To Serve: Pea and red cabbage slaw

