

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

FUSTINI'S

**Grilled Pork Chops with Fried
Apples & Sweet Potato Mash**

Ingredients

- 1/4 cup ketchup
- 2 tablespoons apple juice
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 tablespoons [Fustini's Moscatel Vinegar](#)
- 1 tablespoon [Black Sheep Gastronomy Worcestershire Sauce](#)
- 1 clove garlic - minced
- 1 teaspoon [Farm Style Sriracha](#)
- 1 teaspoon chili powder
- pinch salt
- 4-6 pork chops - bone-in thick cut

Fried Apples

- 1 tablespoon butter
- 1 teaspoon [Fustini's Meyer Lemon olive oil](#)
- 3 cups apples - peeled, cored, thick sliced
- 3 tablespoons granulated sugar
- pinch salt
- pinch apple pie spice
- 1 tablespoon [Fustini's Michigan Apple Balsamic Vinegar](#)

Sweet Potato Smash

- 2 cups sweet potato - peeled and cut into 1-inch dice
- water
- 2 tablespoons butter
- 2-4 tablespoons [Fustini's Delicate SELECT olive oil](#)
- 1 teaspoon [Fustini's Blood Orange olive oil](#)
- pinch brown sugar
- salt

Directions

Step 1.

Combine all but pork. Add pork and rub marinade into pork thoroughly. Let marinate 1-4 hours.

Prepare a grill for medium direct cooking. Grill the pork chops over medium heat until an internal temperature of 145 degrees is achieved. Remove from grill and let stand 5 minutes before serving.

Step 2. Fried Apples

Heat butter and olive oil in a large skillet over moderate heat. Once butter is melted. Add apples and toss to coat. Cook for several minutes, stirring often. Sprinkle sugar over the top, then salt and apple pie spice then continue cooking, stirring often, until soft - several more minutes. Serve hot.

Step 3. Sweet Potato Mash

Place sweet potato in a medium-size pot and cover with cold water. Place over medium heat and bring to boil. Boil until sweet potato is just fork tender then quickly drain and add butter, olive oil, Blood Orange olive oil, brown sugar and salt. Stir and smash with a fork until smashed. Serve immediately.