



MAPLE MUSTARD GLAZED PORK CHOPS WITH AUTUMN GREENS

(courtesy of Teresa Ralston - New Albany, OH)

- 1/3 cup McLure's Pure Maple Syrup
- 1 bag baby spring greens (5-6 ounces)
- 1/4 cup spicy brown mustard
- 2 granny smith apples, seeded and chopped
- 1 tbsp Worcestershire sauce
- 1 cup dried sweetened cranberries
- 1 tsp pepper, plus more to taste for salad
- 4 tbsp chopped toasted pecans
- 1 tsp salt, plus more to taste for salad
- 4 boneless pork top sirloin chops (about 1-1/2 pounds)
- vegetable oil for wiping grill rack
- 3 tbsp canola oil

Whisk McLure's Pure Maple syrup, mustard, Worcestershire, 1 tsp pepper and 1 tsp salt together in a small bowl. Reserve 2 tbsp marinade to make dressing. Place remaining marinade in zip top bag with pork chops, turning bag to coat pork chops. Place in refrigerator to marinate at least 4 hours or overnight, turning bag occasionally.

Preheat a gas grill to medium high heat. Wipe grill rack with vegetable oil. Place pork chops on grill and cook about 10 minutes or until done, turning once during cooking.

Remove to a plate to rest, keeping warm, while finishing salad.

Slowly drizzle canola oil into reserved 2 tbsp marinade, while whisking continuously to make dressing. Place spring greens, apples and cranberries in a large mixing bowl and toss with dressing to coat. Divide salad among 4 plates and top each with a pork chop.

Season to taste with salt and pepper. Garnish each salad with a tbsp of pecans. Serve immediately.

Yield: 4 servings