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Olive on Tap Sticky Rum & Pineapple Pork

INGREDIENTS: 4 Pork chops * 4 Tbsp *Olive on Tap Golden Pineapple Balsamic* * 4 Tbsp *Olive on Tap Maple Balsamic Vinegar* * 2 Tbsp Molasses * 1 Tbsp West Indian hot sauce
Garlic cloves, crushed * 1 tsp Fresh grated Nutmeg * 2 tsp
Fresh thyme leaves * 3/4 Cup Pineapple juice

Season the pork chops. Mix all the remaining ingredients together in a heavy-duty seal-able plastic bag or plastic box and add the chops. Make sure they are thoroughly covered by the marinade and then chill for at least 2 hours or overnight. Heat the barbecue or a griddle pan. Shake any excess marinade off the chops and tip all the marinade into a pan. Bring to a boil and simmer until the mixture starts to look a bit shiny. Griddle or barbecue the chops for 3-4 minutes on each side or until just cooked through, basting with extra sauce if you like. Serve with the extra sauce to spoon over, baked sweet potatoes and cucumber salad. Sides: Sweet potatoes baked to serve, Chunky cucumber salad to serve