

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



*Tonight's Special is...*

## Lime Marinated Grilled Porterhouse Pork Chop with Jerk Compound Butter

Item	Code	Cost
Chairman's Reserve Pork Chop Porterhouse	#H5F12	-\$4.23/lb. or \$3.17/portion
6 Tbs. Jamaican Jerk Seasoning	#18091	\$0.24
3 Cloves Garlic	#8215	\$0.05
1 small Onion	#2266	\$0.11
1 lb. Softened Butter	#8908	\$0.08
12 Fresh Limes	#2080	\$2.32
½ Cup Olive Oil	#32978	\$0.53
¼ Cup Soy Sauce	#5779	\$0.14
3 Tbs. Sugar	#16232	\$0.05



- 1 In a bowl whisk together; olive oil, soy sauce, sugar, 2 tblspns of the jerk seasoning and juice from 11 limes. Pour mixture over pork chops to marinate for at least 1 hour in the cooler.
- 2 Mince and mash the garlic and onions together with a little kosher salt to form a paste. Add the paste to 1 lb. of softened butter. Then add remaining 4 tablespoons of jerk seasoning (more if desired) and squeeze in the juice from the last lime. Combine ingredients and lay out on a sheet of parchment paper to form a roll and then refrigerate.
- 3 Place Pork Chops on a hot grill for 8 minutes, rotating after 4 minutes to achieve crosshatch marks, Flip chops over and finish cooking until desired temperature is reached.
- 4 While Porterhouse is resting on the plate for 3 minutes, cut a ¼" thick coin of the compound butter and place on the chop so it slowly melts just before it is served.

The USDA has updated its recommendation for safely cooking pork, steaks, roasts, and chops. USDA recommends cooking all whole cuts of meat to 145 °F then allowing the meat to rest for 3 minutes before carving.

This change does not apply to ground pork, which should still be cooked to 160 °F.

Lowering the recommended safe cooking temperature for whole cuts of pork from 160 °F to 145 °F followed by a 3 minute rest time will result in a product that is Both micro-biologically safe and at its best quality.



*Tonight's Savings*

**Suggested Sell:**  
\$21.00

**Plate Cost:**  
\$6.74

**Food Cost:**  
32%

**Profit Dollars:**  
\$14.26/dinner

Not Responsible for Typographical Errors.