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## MILLER LITE® PROSCIUTTO & PEPPER STUFFED PORK CHOPS

FROM THE KITCHEN OF GUY FIERI

Total Time: 2 hours and 30 minutes

Yield: 4 servings



### For the Brine

- 2 (12-oz.) cans Miller Lite
- 2 tbsp. kosher salt
- ½ cup sugar
- 1 clove garlic, crushed
- 1 tsp. whole black peppercorns
- 1 tbsp. dried thyme
- 1 tsp. mustard powder
- Pinch dried red pepper flakes

### For the Pork Chops

- 4 boneless pork loin chops, (about 1½-inches thick)
- 2 tbsp. extra-virgin olive oil
- 2 tsp. kosher salt
- ½ freshly ground black pepper
- 1 shallot, diced
- 2 Italian sweet peppers, finely diced
- 2 poblanos, seeded and diced

- 1 cup shredded provolone
- 6 thin slices prosciutto, sliced
- 1 tbsp. chopped rosemary
- ½ cup Miller Lite
- 2 tsp. whole grain mustard
- ¾ cup chicken stock
- 1 tsp. unsalted butter

For the brine and pork chops: Combine Miller Lite with salt, sugar, garlic, peppercorns, thyme, mustard powder, and red pepper flakes in a large mixing bowl and whisk until sugar and salt have dissolved. Pour into a large resealable plastic bag.

Take pork chops and make an incision in each with the tip of a paring knife. Carefully work the tip of the knife into each pork chop to make a small pocket that goes almost to the edges. Add pork chops to brine, seal bag, and place in the fridge for 1½ hours.

Meanwhile, set a large cast-iron skillet over high heat. Add a drizzle of olive oil and sauté shallot and peppers for 3–4 minutes until translucent. Season with salt and pepper. Set aside to cool. In a large mixing bowl combine shredded provolone, sliced prosciutto, and vegetable mix.

Remove the chops from the brine and pat dry with some paper towels (removing the excess moisture on the surface allows the pork chops to sear and caramelize). Stuff each chop with a heaping tablespoon of filling mixture—packing it tightly into the pocket. Squeeze at ends to seal pork chop. Sprinkle lightly with salt and pepper. Return the large cast-iron skillet over high heat and add a drizzle of oil. Add the pork chops to the pan. Cook over high heat until well browned, 8–10 minutes. Turn the chops over and reduce the heat slightly to allow the chops to cook through. Cook on the second side until golden brown, about 8–10 minutes. When done, remove the pork chops from the skillet and set aside to rest.

For the pan sauce: Pour all but 2 tbsp. of fat from the skillet. Add rosemary to pan and cook for 30–40 seconds to infuse the fat. Add beer and deglaze, scraping up any brown bits from the bottom of the pan. Simmer until reduced by half. Stir in the mustard and stock, and simmer until slightly thickened, 3–4 minutes. Finish with butter, and taste for seasoning. Pour over pork chops when ready to serve.

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