



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Surf & Trough

Makes 4 Servings



4 boneless Pork Chops
1 pound Shrimp
4 Roma Tomatoes, seeded and chopped
4 tablespoons Red Onion, minced
Olive Oil



Lightly coat the pork chops with olive oil and liberally season with Fowl Rub. Cover the pork chops with plastic wrap and let sit at room temperature for 30 minutes.

Prepare grill for direct high-heat...the pork is cooked directly over the heat source, gas or charcoal.

Peel and devein the shrimp. Lightly coat the shrimp with olive oil and season with Fish Rub. Cover with plastic wrap and keep in the refrigerator.

Cook the pork chops on the grill over direct high heat for 3 – 6 minutes per side or until the internal temperature reaches 160 degrees.

Remove the pork chops from the grill and let them rest at room temperature for 5 minutes.

Bring a large sauté pan to med-high heat on the stove top. Add the shrimp, tomatoes and red onion and cook for 2 – 4 minutes or until the shrimp turns opaque.

Put the Trough on the plate and pile on the Surf! Serve with your favorite vegetable and Enjoy!

Click Here [⇒ www.CabinChili.com](http://www.CabinChili.com)

P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811