



CLARENCE TUMA'S

personal **RECIPE**

*The Embers
Original
One Pound
Pork Chop*

Recipe For Six 1-Pound Pork Chops

MARINATING SAUCE

2 Cups Soy Sauce
1 Cup Water
½ Cup Brown Sugar
1 Tbsp. Dark Molasses
1 Tsp. Salt

Take soy sauce, water, brown sugar, molasses and salt. Mix together and bring to a boil. Let cool. Put chops in a pan with bone-side up. Pour the sauce over the pork chops and let stand over night in refrigerator. Next day take pork chops out of sauce, place in baking pan and cover tightly with foil. Put in 375 degree oven and bake until tender. About 2 hours.

While chops are baking combine all red sauce ingredients in heavy sauce pan or double boiler.

RED SAUCE

1/3 Cup Water
1 14-oz. Bottle Heinz Ketchup
1 12-oz. Bottle Heinz Chili Sauce
1/2 Cup Brown Sugar
1 Tbsp. Dry Mustard

Dilute dry mustard, sugar and water together leaving no lumps. Bring all ingredients to a slight boil. The red sauce is finished. After chops are tender remove from oven and dip in the red sauce. Take chops after dipping and place in baking pan and bake for 30 minutes in 350 degree oven or until slightly glazed.

Marinating sauce and red sauce can be reused if brought to a boil and stored in refrigerator or frozen.

For an extra flavor keep at room temperature until you are ready to put on charcoal pit or grill, have grill as high as possible from coals, not a large bed of coals is needed. Place finished chops on grill, let cook slowly, a little blacking does not hurt chops, grilling should not take more than 15 minutes.

I sincerely hope you and your guests enjoy our Pork Chop as prepared and served by you.

Should you encounter difficulty in preparing our Pork Chop, please feel free, as one chef to another, to drop in and discuss these problems with me.

SINCERELY

CLARENCE TUMA
The Embers

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