

Grilled Stuffed Pork Chops with Ophir Wines Grenache

These crowd pleasing grilled pork chops pack a surprise stuffing. Great summer fare paired with Ophir Wines 2004 Grenache (Vista del Oro Vineyard) - a silver medal winner at the 2006 El Dorado County Fair

Shopping List

- 4 pork chops, thick-cut, bone-in
- 4 thin slices prosciutto (Italian dry ham)
- 4 slices smoked gouda cheese (or pepper jack or other)
- herb mix, such as Herbes de Provence or Italian
- cracked black pepper
- olive oil
- toothpicks (soaked in water 20 minutes)
- 1 glass Ophir Wines Grenache (for the cook while he or she is grilling the chops)



Preparation:

Set up your charcoal or gas grill for indirect cooking over medium heat.

While the grill is heating, prepare the chops by cutting a two-to-three-inch pocket in each. This is easily done if you lay the chops on a cutting surface and rest your (sharp) boning knife on the surface, then insert the tip of the knife into the meat to start the pocket. Extend the pocket to the bone. With good-sized chops the pocket will be about three inches deep by two to three inches at the opening.

Wrap a slice of prosciutto around a slice of cheese and insert the package into the pocket in each chop. Seal tightly with toothpicks. Brush the chops with olive oil and sprinkle both sides with herb mix and black pepper.

Grill over indirect heat until done; no need to turn the chops during cooking. Time varies according to chop thickness and grill heat.

À Votre Santé

Mike Abbott, Ophir Winemaker

OPHIR

8030 Woodman Lane
Newcastle, CA 95658

Phone: 530-823-8030
Fax: 530-823-8030
E-mail: info@ophirwines.com

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OPHIR WINES is a small winery (located in Newcastle, California) producing about 1000 cases per year of fine wines from grapes we grow ourselves in California's historic gold rush country, Placer County. We've concentrated on varietals well-suited to the sun and soil of our Sierra Foothills location, predominately Sauvignon Blanc, Syrah, and Petite Sirah.

From these and other varietals grown in smaller quantities, we produce a supple Syrah that shows layers of aroma and flavor, a brisk and spicy Sauvignon Blanc, a dry Rosé made from Rhône grape varieties, and a deep, dark, intense Petite Sirah.

Our goal is to produce wine you will enjoy and talk about. We invite you to explore our web site and learn more about us, and about our approach to growing grapes and making wine in the Sierra Foothills of California..

Where can I find Ophir's Wines?

WINE SHOPS

David Berkley Fine Wines & Foods at Pavilions in Sacramento has our Sauvignon Blanc.

Vine Connections in Lincoln is carrying two of our very limited production wines, the medal-winning '04 Grenache and the '04 Mourvedre as well as our silver medal winning '05 Sauvignon Blanc.

The fabulous Lincoln Produce Market, 415 A Street in Lincoln carries our Syrah, Sauvignon Blanc and Oui.



RESTAURANTS

Ophir wines are now available at Bootleggers, Latitudes, Le Bilig, Monkey Cat and Carpe Vino restaurants in Auburn. Le Bilig also carries our Oui rosé.

Piatti Ristorante in The Pavilions, in Sacramento and Roseville, on

Douglas Blvd., carries our Sauvignon Blanc on their wine menus.

Carpe Vino, Auburn's classy wine bar, on Lincoln Way in Old Town Auburn carries our Syrah, Sauvignon Blanc, Mourvedre and Oui.

