



All Great Meals Begin With  
**Rulli Bros.**  
M A R K E T S

## Casey's Pork Marinade

Enough for 4 large Pork Chops or 2 Pork Tenderloins

### Ingredients

½ cup Extra Virgin Olive Oil  
Juice of 1 lemon  
½ cup honey  
3 tblsp. Soy sauce  
2 tblsp dry sherry  
2 tsp. hot sauce  
6 cloves minced garlic

### Preparation

Combine all ingredients and place pork chops or pork tenderloin in resealable bag and marinate for a few hours or overnight. Remove from bag and use stuffing recipe to fill pockets before placing on grill. Grill for 4 to 5 minutes per side and allow more time over indirect heat to cook through. Let rest for 5 minutes before serving.



## Stuffing for Pork Chops or Tenderloin

### Ingredients

4 cups baby spinach  
½ cup chicken stock  
6 cloves minced garlic  
½ cup shredded fontinella cheese  
½ cup sundried tomatoes

### Preparation

In large skillet add chicken stock and garlic and cook until simmering, add spinach and sundried tomatoes until spinach wilts. Remove from heat and cool. When cool, add cheese and use to stuff pork chops or tenderloin.

**For more information please visit - [CaseyMaloneShow.com](http://CaseyMaloneShow.com)**