

DINNER FOR TWO



- 16900566 LAMB HINDSHANK COOKED IN DEMI GLACE
- 97900563 PORK HINDSHANK CLASSIQUE
- 87945579 DUCK LEG BRAISED 16/18 OZ
- 22203920 SHRIMP BREADED BUTTERFLY 16/20
- 22395531 SHRIMP RAW P&D 16/20 TAIL ON IQF
- 43505016 PORK CHOP FRENCHED DOUBLE BONE
- 56400220 BEEF TENDER FILLET UTILITY
- 69546215 BEEF RIB EYE PROCESSED 20 OZ AND UP

- 15/18-20 OZ
- 12/19-21 OZ
- 15 EACH
- 4/3#
- 5/2#
- 10/16 OZ
- 8/20 OZ
- HEART SHAPED



Season pork chops with salt and pepper and place on grill. Cook to desired temperature making sure to cook evenly on each side. With 2 minutes remaining, baste the chops with the wet rub evenly on each side. Waiting until the end of cooking will prevent the rub from burning and give a more front forward flavor. Allow pork chops to rest at least 5 minutes once removed from grill.

In a bowl, combine and mix all the dry ingredients followed by the liquids. Add more oil if too thick.



- CAJUN RUB
- 1T Paprika
 - 1T Black Pepper
 - 1T Cayenne
 - 1T Thyme
 - 1T Kosher Salt
 - 1/2 T Onion Powder
 - 1/2 T Garlic Powder
 - 2T Brown Sugar
 - 1T Honey
 - 1T Bourbon
 - 6oz Olive Oil