

## Pork Chops in Mango Chilli Sauce



**Description** This tropical fruit sauce enhances the flavor of the pork. It packs just enough heat to make you take notice.

### **Ingredients**

4 large pork chops  
3 cloves garlic - minced  
seasoned salt to taste

### **Mango Sauce:-**

4 grams of Winfresh Mango Chilli Sauce, with 2 to 3 Winfresh frozen Mango Pulp cubes poured or thawed in a blender  
3 cloves garlic minced  
1 small onion minced  
1 tsp. Winfresh ginger powder  
1 cup wine vinegar  
1/2 tsp. Sesame oil  
1/2 tsp. Winfresh Hot Pepper Sauce or Winfresh Hot Pepper Powder  
1/2 tsp. Salt  
1 cup sugar  
2 tbs. Cornstarch dissolved in 1/4 cup water

### **Method**

Rub the chops with garlic and seasoned salt and set aside. Place the chops in an oven-proof dish, and broil for 10 minutes on each side or until fully cooked. In the meantime make the sauce. Place all of the ingredients except the sesame oil and cornstarch in a pan and bring to a boil. Reduce the heat and simmer for 10 minutes. Pour in the cornstarch and simmer for a further minute. Stir in the sesame oil and turn off the heat. Remove the chops to a serving platter and pour over the sauce just before serving.