



Scarlett Wines

2023 PETIT VERDOT

Rosemary-Grilled Pork Chops

with Black Plum Mostarda

Charred pork stands up to Petit Verdot's structure. Tart plum emphasizes its ripe dark fruit, and rosemary reinforces the long savory finish.

Serves 4 • Prep 20 min • Cook 25 min

INGREDIENTS

- 4 bone-in pork chops, 1¼-inch thick
- 1 tbsp chopped rosemary
- 2 garlic cloves, grated
- 1½ tsp kosher salt; ½ tsp pepper
- 1 tbsp olive oil
- 3 black plums, diced
- 2 tbsp red wine vinegar
- 1½ tbsp honey
- 1 tbsp whole-grain mustard
- 1 small shallot, minced

DIRECTIONS

- ① Mix rosemary, garlic, salt, pepper and oil. Rub over pork and let stand 20 minutes.
- ② Combine plums, vinegar, honey, mustard and shallot in a saucepan. Simmer 8–10 minutes until glossy but still textured.
- ③ Heat grill to medium-high. Grill chops 5–7 minutes per side, or until 140°F.
- ④ Rest pork 8 minutes. Taste mostarda and adjust with vinegar or salt.
- ⑤ Serve each chop with a generous spoonful of plum mostarda.

POUR & DECANT

Serve the dish warm and give the wine a generous 60–90 minute decant before pouring.