

STAY SAFE. STAY ENGAGED.

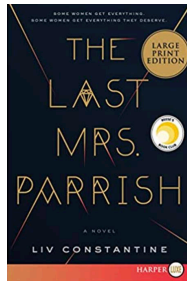
STAYCONNECTED

Book Recommendation

The Last Mrs. Parrish by: Liv Constantine



*Recommended by Lindsey Presley
Relationship Manager*



Binge TV Recommendation

Netflix: Evil



*Recommended by Sophia Harbas
Director of Coaching Services*



Blog Recommendation

Mashable



*Recommended by Jerilynn Hallett
Executive Assistant & Team Project Coordinator*

Mashable

Recipe Recommendation

Wood Grilled Pork Chops with Watermelon Ketchup



*Courtesy of Spencer Wright
Executive Chef at Plain & Fancy*

Serves: 4

4 bone-in thick-cut pork chops
Kosher salt and fresh ground pepper
Vegetable oil
Hickory or mesquite wood chips (approx. 1 quart soaked in water for 1 hour, then drained)
Disposable aluminum pan
7-8 cups cubed, seedless watermelon
1/4 cup apple cider vinegar
1/8 tsp. cinnamon
Pinch of ground cloves

Puree the watermelon and strain the liquid into a medium-sized non-stick skillet. Bring to a boil and then reduce heat to low. Cook for approximately 1.5 hours until the liquid is reduced to about 3/4 cup. Be careful not to burn the reduction. Stir it frequently throughout the cooking process. Add the vinegar, cinnamon, and cloves. Stir well to combine, then cook for 5 minutes to incorporate the flavors. Remove from heat.

Lightly rub the chops with vegetable oil and season well with salt and pepper. Preheat a gas or charcoal grill to medium-high. If using a gas grill, place the wood chips in the aluminum pan and place the pan atop the burners underneath the wood cooking grate off to the side, of the grill. If using charcoal, sprinkle the chips over the preheated charcoal. Once the chips start to smoke, grill the chops for 4-5 minutes on each side, until the internal temperature reaches 145 F.

Serve the chops with a dollop of the watermelon ketchup.

Enjoy!



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