



German Schwenkbraten

Jacob · 29/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 35 mins

Description

Schwenkbraten was a family favorite when we were stationed in Germany with the Air Force. The pork chops are delicious with potato salad, a baguette, or crusty rolls. Hope you enjoy.

Ingredients

- - 10 onions
- cut into wedges - 1 cup vegetable oil - 4 cloves garlic
- crushed - 7 dried juniper berries
- crushed - 1 tablespoon German stone ground mustard - 1 tablespoon dried thyme - 1 tablespoon dried oregano - 1 tablespoon paprika - 1 tablespoon curry powder - 1 tablespoon cayenne pepper - 1 tablespoon ground black pepper - 8 (8 ounce) boneless pork loin chops

Instructions

1. Place onion wedges in a bowl. Use a large spoon to gently press onions until they release some of their juices. Combine oil
2. garlic
3. juniper berries
4. mustard
5. thyme
6. oregano
7. paprika
8. curry powder
9. cayenne pepper
10. and black pepper with onions; mix to combine. Arrange pork chops in a large baking pan; pour marinade evenly on top. Cover and refrigerate for at least 24 hours. Preheat an outdoor grill for medium heat. Meanwhile
11. remove pork from marinade and allow to come to room temperature. Wrap onions separately in a foil pouch; discard marinade. Cook pork steaks and onions on the preheated grill until pork is no longer pink in the center
12. about 10 minutes per side.