

**INGREDIENTS:**

4 thick-cut pork chops  
Olive oil, sea salt  
Freshly-ground black pepper  
750g waxy potatoes  
4 lemons  
2 tablespoons dried oregano

**TIME:** 1 Hour**SERVING:** 4 people

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Remove the rind from the chops and make seven or eight vertical cuts in the fat to stop them curling up. Rub them lightly with olive oil, season generously then start cooking on the hottest part of the barbecue, searing each side for two minutes. Remove to a cooler part, mix half the oregano with a tablespoon of olive oil and use this to baste the chops for the remainder of their cooking time, turning frequently. For the potatoes: heat the oven to 190C gas mark 5. Cut the potatoes into wedges and place in a bowl. Add a generous glug of olive oil, the remainder of the oregano and plenty of salt and pepper and mix well. Quarter three of the lemons vertically. Arrange the potato and lemon wedges in a shallow dish, add half an inch of water, cover with foil and bake for 30 minutes. Remove the foil, squeeze the juice from the remaining lemon over them and bake for a further 10 minutes, by which time most of the liquid will have evaporated. Transfer to a serving dish and hand round while still warm.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**