



FARMERS MARKET

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Grilled Rib Chops with Mojo Sauce –

1 ¼ tsp. whole cumin seeds
¼ cup minced garlic (about 6 cloves)
1 fresh serrano chile, seeded and minced (about 1 tbl. plus 1 tsp.)
Coarse salt
¼ cup olive oil
3 tbl. fresh orange juice plus 2 tbl. finely grated orange zest (about 2 oranges)
3 tbl. fresh lime juice (2-3 limes)
2 tbl. fresh lemon juice
¾ cup chopped fresh flat leaf parsley
Freshly ground black pepper
6 beef rib steaks (each about 12 oz. and 1 inch thick)

1. Make the mojo sauce: Toast cumin seeds in a dry small skillet over high heat, swirling pan occasionally, until fragrant, about 1 minute. Grind cumin seeds, garlic, chile, and 1 ½ tsp. salt with a mortar and pestle until mixture forms a coarse paste. Transfer to a small bowl.

2. Heat oil in a small saucepan over medium heat. Pour over chile mixture. Let cool completely. Stir in juices, orange zest, and parsley; season with pepper. Sauce can be refrigerated, covered, until ready to use, up to 2 days (bring sauce to room temperature before serving).

3. Heat grill to medium. Season the rib chops with salt and pepper. Grill, turning once, until cooked to desired doneness, 3 to 5 minutes per side for medium-rare. Serve with the mojo sauce.

Credit: Martha Stewart Living