



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Spanish Spiced Pork Chops with Pineapple Lime Salsa –

4 pork chops, cut 1 inch thick
4 garlic cloves, crushed
1 tsp. dried oregano
1 tsp. ground cumin
½ tsp. ground coriander
½ tsp. black pepper
¼ tsp. ground cinnamon
2 tbl. red wine vinegar
3 tbl. orange juice
1 tbl. honey
1 tbl. olive oil
Salt and freshly ground black pepper
1 recipe Pineapple Lime Salsa

1. Trim off excess fat from the chops. With scissors, cut snips through the remaining fat at 1 ½ inch intervals. This will prevent the pork chops from curling up on the grill.
2. Combine garlic, oregano, cumin, coriander, black pepper, cinnamon, vinegar, orange juice, honey and oil. Pour mixture over chops, turning several times to coat thoroughly. Cover and refrigerate for 4 hours or overnight. Bring to room temperature and grill 8 – 10 minutes per side.
3. Sprinkle with salt and pepper and serve with Pineapple Lime Salsa

Pineapple Lime Salsa

½ fresh pineapple, cored, peeled and finely diced
1 fresh red chile or jalapeno seeded and finely chopped
1 small red onion, finely chopped
2 tbl. finely chopped fresh cilantro or mint
Grated zest of 1 lime
3 tbl. fresh lime juice
Salt and Tabasco to taste

Combine all ingredients; add salt and Tabasco to taste. Cover and let stand at room temperature to allow flavors to blend. Serve chilled or at room temperature. Can be made up to 3 hours in advance.

Credit: Grilling - Where There's Smoke There's Fire.