

Tropical Island Pork Chops with Pineapple-Cucumber Salsa (for 6)

Recipe Cookbook: Fabulous Food Associations

Chapter: National Pork Producers Council

Prep Time: 10 minutes

Cooking Time: 15 minutes

INGREDIENTS:

6 pork center loin chops, boneless, 1 1/2" thick each
2 TBS brown sugar
1 TBS grated lime zest
1 TBS dried thyme
1 garlic clove, minced
1 tsp dry mustard

For Salsa:

1 20-oz can pineapple tidbits, drained
2 medium cucumbers, peeled/seeded/diced
2 TBS fresh mint
1/2 jalapeno pepper, seeded/finely chopped
1 TBS brown sugar
1 TBS ginger root, grated
1 TBS fresh lime juice

DIRECTIONS:

Mix together all ingredients except chops; spread mixture evenly on all surfaces of chops, cover & let rest at room temperature 1 hour (or up to 4 hours in the refrigerator). Prepare moderately hot fire in kettle-style grill. Place chops directly over heat, lower grill hood & grill 8 minutes; turn & grill 7 minutes more. Serve with Pineapple-Cucumber Salsa.

For Salsa: In large bowl, mix together drained pineapple tidbits, 2 medium cucumbers, 2 TBS fresh mint, 1/2 seeded/finely chopped jalapeno pepper (use rubber gloves when handling pepper), brown sugar, grated ginger root & fresh lime juice. Cover & refrigerate 4-24 hours.

Makes about 3 cups (about 24 calories per 1/4-cup serving)