

## **Tropical Island Pork Chops with Pineapple-Cucumber Salsa**

Recipe Cookbook: Fabulous Food Associations

Prep Time: 10 minutes      Cooking Time: 15 minutes

### **INGREDIENTS:**

1 20-oz can pineapple tidbits, drained  
2 medium cucumbers, peeled/seeded/diced  
2 TBS chopped fresh mint  
1/2 jalapeno pepper, seeded/finely chopped  
3 TBS brown sugar  
1 TBS grated ginger root  
1 TBS fresh lime juice  
1 TBS grated lime zest  
1 TBS dried thyme  
1 garlic clove, minced  
1 tsp dry mustard  
6 boneless pork center loin chops, each about 1 1/2" thick

### **DIRECTIONS:**

To make the salsa: in large bowl, mix together the drained pineapple tidbits, cucumbers, fresh mint, jalapeno pepper (use rubber gloves when handling pepper), 1 TBS brown sugar, grated ginger root + lime juice. Cover and refrigerate 4-24 hours. Makes about 3 C.

For the chops: mix together 2 TBS brown sugar, lime zest, thyme, garlic and mustard. Spread the mixture evenly on all surfaces of chops - cover and let rest at room temperature 30 minutes or up to 4 hours in the refrigerator.

Prepare charcoal or gas grill so the coals are medium hot.

Grill chops, covered, 8 minutes. Turn and grill about 7 minutes longer or till cooked through. Serve with the salsa.

Serves: 6