

Tropical Pork Chops

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A Sweet-and-Savory Pork Chop recipe that will be a huge hit at dinner! Tropical fruit and zesty garlic are combined into a tangy salsa that married the sweet flavors of the Caribbean with zesty vinegar and spicy cayenne for a unique topping to tender and savory pork chops. Make the salsa and marinade in the morning, and grill up pork chops for a lovely summer dinner any night of the week.

Ingredients:

1 clove garlic, minced
1 tsp chili powder
¼ tsp cayenne pepper
½ tsp cardamom seeds
½ tsp water
1 tsp olive oil
¼ rice wine vinegar
½ c. sugar
1 mango, peeled, seeded and chopped
¼ tsp salt
½ tsp cilantro
2 tsp lemon juice
1 fresh jalapeno, seeded and minced
1 ½ c. applesauce
1 pineapple, peeled and cut into rings
1 pinch white pepper
1/3 c. soy sauce
1/3 c. rice wine vinegar
6 pork chops

Directions:

1. Combine garlic, chili powder, cayenne pepper, cardamom seeds, and water in food processor. Combine to form a paste.
2. Heat oil in large saucepan over medium heat. Add spicy paste and cook until it begins to bubble slightly. Add vinegar and cook over low heat for 2 minutes.
3. Slowly stir in sugar until it dissolves; add mango, salt, cilantro, lemon juice and jalapeno and bring to a simmer. Simmer 20 minutes, uncovered.
4. Slowly stir in applesauce and white pepper and transfer to airtight container.
5. Chop 1 c. pineapple into small pieces and stir into sauce. Refrigerate 1 hour or until ready to use.
6. For marinade mix 2/3 c. of prepared salsa with soy sauce, and 1/3 c. vinegar. Transfer to large resealable plastic bag. Add pork chops and place in refrigerator for 1-2 hours.
7. Prepare grill for medium-high heat. Drain marinade from bag and transfer to saucepan. Heat until boiling, and set aside.
8. Lightly oil grill, and grill pork chops 10 minutes on either side, basting with boiled marinade.
9. Warm remaining salsa over medium-low heat. Serve pork chops topped with salsa and slices of pineapple (if desired.)

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