
Southwestern Crusted Pork Chops

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

Preparation Time: 10 minutes

Start to Finish Time: 2 hours 50 minutes

4 pork chops

MARINADE

1/4 cup sugar

2 cups water

SOUTHWESTERN DRY RUB

1/4 teaspoon granulated jalapeno peppers

1/8 teaspoon black pepper

1/8 teaspoon ground cumin

1/8 teaspoon ground sage

1/4 teaspoon chili powder

1/8 teaspoon cilantro

1/8 teaspoon coriander

1/4 teaspoon onion dried

1/4 teaspoon granulated garlic

1/4 cup pine nuts

Prepare the marinade by mixing the sugar and water together. Place the mixture along with the pork chops in a zip lock bag. Place the zip lock bag in a bowl and refrigerate. Allow chops to marinate for at least two hours but not longer than 24 hours.

Place all the ingredients listed for the southwestern dry rub in a food processor. Pulse enough to blend the ingredients. Remove the pork chops from the marinade and let any excessive moisture run off. Cover each chop well with dry rub and press rub into the surface. Let chops sit at room temperature for 30 minutes.

Prepare the grill with a medium-hot fire. Grill pork chops on first side for 4 minutes. Turn chops over and grill second side for 4 minutes. To limit the amount of rub that will fall off during the grilling process, turn the pork chops only once. Now check the internal temperature. It should be 165 degrees. If not at 165, place the chops on the grill surface without heat directly beneath it. Close the cover of the grill and re-check temperature in two minutes.

Serving Ideas: Serve with salsa and roasted potatoes.

Suggested Wine: Pinot Noir

Pork/Lamb Entrees