



Santa Fe Chops with Firecracker Salsa

Ingredients:

- 6 boneless pork center loin chops, 1 1/2-inch thick
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 tablespoon ground black pepper
- 1/2 teaspoon salt

Firecracker Salsa:

- 1 jalapeno chilie, seeded and minced*
- 1 20-oz can pineapple tidbits, drained
- 1 medium cucumber, diced
- 1 tablespoon fresh lime juice
- 1 tablespoon brown sugar
- Pinch of salt

Makes: 6 servings.

Prep Time: 4 to 24 hours

Cook Time: 20 minutes



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Directions:

1. Firecracker Salsa:
 - a. In small bowl stir together pineapple tidbits, diced cucumber, lime juice, brown sugar, salt and jalapeno chile (*Wear rubber gloves when handling hot chile).
 - b. Cover and refrigerate 4-24 hours to allow flavors to blend.
2. Preheat grill to medium heat.
3. In small bowl mix together chili powder, cumin, pepper and salt.
4. Rub evenly onto both sides of chops.
5. Grill chops directly over fire for a total of 12-15 minutes, turning once.
6. Serve with Firecracker Salsa.

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Serving Suggestions

Southwest-seasoned chops arrive from the grill to be dressed with a sweet-hot pineapple-jalapeno-cucumber salsa. Hot cornbread with honey-butter makes a great accompaniment.

Recipe courtesy of the National Pork Board.