



Pork Chops Sate

Ingredients:

- 4 12 to 14-ounce bone-in pork loin chops, 1 to 1 1/4-inch thick
- 1 1/2 cups bottles Asian sesame with ginger salad dressing
- 3/4 cup canned pineapple juice
- 1/2 teaspoons crushed red pepper
- 1/4 cup creamy peanut butter
- 2 tablespoons chopped peanuts

Makes: 4 servings.
Prep Time: 2 to 6 hours
Cook Time: 20 minutes

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Directions:

1. Place pork in large, resealable plastic bag.
2. Mix together salad dressing, pineapple juice and red pepper in small bowl.
3. Set aside 1/2 cup of the dressing marinade.
4. Pour remaining marinade over pork; close bag to seal.
5. Turn bag to evenly coat pork with marinade. Refrigerate for 2-6 hours, turning bag occasionally.
6. Preheat grill to medium heat.
7. Heat, stirring with wire whisk, reserved marinade and peanut butter just until combined; remove from heat.
8. Remove pork from marinade; discard marinade in bag.
9. Grill chops, uncovered, over direct heat for 12-16 minutes or until internal temperature of pork reaches 155°F., turning chops over and brushing with peanut butter mixture halfway during grilling.
10. Transfer chops to cutting board.
11. Loosely cover with foil; let rest for 5 minutes.
12. To serve, brush chops with remaining peanut butter mixture; sprinkle with peanuts.

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Recipe courtesy of the National Pork Board.

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