

Marinated Grilled Pork Chops With Tomato Chutney

The chops are very good and the chutney is utterly delicious and takes the chops to the next level. The chutney would be good with any cut of pork, poultry or fish.

4 Servings

Marinade For Pork:

3 cloves garlic, chopped
¼ cup lime juice
1 tsp. ground cumin
1 tsp. chopped fresh oregano, or ¼ tsp. dried
1 tsp. paprika
2 Tbsp. EVO
Salt & freshly ground pepper
4 rib or pork loin chops, 1" thick

Combine garlic, lime juice, cumin, oregano, paprika & EVO; season to taste with salt & pepper.

Pour over chops and marinate either for 1 hour at room temperature or 4 hours in the fridge.

Preheat the barbecue on medium-low heat. Grilling on a lower heat keeps the chops juicy. Grill chops for 4 minutes, turn over; grill approximately 8 minutes in total; until cooked medium well. Serve with the chutney.

Tomato Chutney

2 Tbsp. canola oil
1 onion, thinly sliced
1 tsp. finely chopped garlic
1 Tbsp. finely chopped ginger, or 1 ½ tsp grated ginger
1 tomato, seeded & diced
2 Tbsp. granulated sugar
2 Tbsp. white vinegar
1 Tbsp. soy sauce
2 Tbsp. chopped cilantro (aka coriander)
2 Tbsp. fresh lemon juice
Salt and freshly ground pepper to taste

Heat oil in a pot over medium heat; add onion & sauté for 3 minutes or until softened. Stir in garlic & ginger & cook for 30 seconds. Add tomato & cook until slightly softened. Stir in the sugar, vinegar & soy sauce & cook until mixture thickens, about 5 minutes. Remove from heat & stir in cilantro, lemon juice, salt & pepper. Cool.

****To check grilling times, see my Grilling Chart.**