

PORK CHOPS WITH CHUTNEY

SERVES: 4

INGREDIENTS

CHUTNEY

1 tablespoon butter

5 cups cubed peeled apples

1/4 cup dried cranberries

3 tablespoons brown sugar

3 tablespoons cider vinegar

2 teaspoons minced ginger

1/4 teaspoon salt

1/4 teaspoon dry mustard

1/8 teaspoon allspice

PORK

3/4 teaspoon ground chipotle chile pepper

1/2 teaspoon salt

1/2 teaspoon garlic powder

1/2 teaspoon ground coriander

1/4 teaspoon black pepper

4 boneless center-cut pork loin chops, trimmed

DIRECTIONS

For chutney, melt butter over medium-high heat.

Add apple, saute 4 minutes or until lightly browned.

Add remaining 7 chutney ingredients; bring to a boil.

Reduce heat and simmer 8 minutes or until apples are tender, stirring occasionally.

For pork, combine the 5 spices and sprinkle over pork.

Grill, either on an outdoor grill or a grill pan, cooking approximately 4 minutes on each side.

Serve with chutney.