



Grilled Chile-Pineapple Pork Chops

PAIRS WONDERFULLY WITH A BOTTLE OF OUR FOOTSTOMP ZIN

Never grilled pineapple? Get ready to be wowed. It caramelizes beautifully for a deeper flavor. Plus it's a totally tasty match with pork, cilantro and a little heat from serranos.



- ½ cup chopped fresh cilantro,
plus more for garnish
- ½ cup pineapple juice
- 1 serrano or jalapeno pepper, seeded and finely
chopped
- 1 tablespoon honey
- 1 tablespoon lime juice
- 1 teaspoon salt, divided
- ½ teaspoon ground pepper, divided
- 1 pound boneless thin-cut pork chops,
trimmed
- 1 medium pineapple, peeled, cored and cut into ½-inch

thick rings

1 large red onion, cut into ½-inch-thick rings

1 tablespoon extra-virgin olive oil

Lime wedges for serving

1. Preheat grill to medium-high or heat a grill pan over medium-high heat.
2. Combine cilantro, pineapple juice, serrano (or jalapeno), honey, lime juice and ¼ teaspoon each salt and pepper in a blender; puree until smooth. Reserve ¼ cup for serving, Transfer the remaining mixture to a medium bowl and add pork chops. Turn to coat and let marinate for 5 minutes.
3. Brush pineapple and onion slices with oil. Remove the pork from the marinade and sprinkle with the remaining ¾ teaspoon salt and ¼ teaspoon pepper. Grill, flipping once, until an instant-read thermometer inserted in the thickest part of a chop registers 145°F, 3 to 5 minutes per side. Grill the pineapple and onions, flipping once, until lightly charred, 4 to 5 minutes per side. Serve the pork, pineapple and onions
4. drizzled with the reserved sauce. Serve with more cilantro and lime wedges, if desired.