

Chile Rubbed Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	large	onion
1/3	cup	new mexico chile powder
		kosher salt
1/2	teaspoon	dried oregano
1/2	teaspoon	ground cumin
1/4	teaspoon	ground clove
2	cloves	garlic - smashed
8		thin cut boneless pork chops (about 2 lbs) - trimmed
		vegetable oil

Roughly chop 1/2 onion and place in a blender with the chile powder, 1.5 tspns salt, oregano, cumin, cloves and garlic. Puree, adding about 1/3 cup water to make a thick paste.

Slice the remaining 1.5 onions into thin rings and place in a bowl with the chile puree and pork. Toss to coat.

Lightly brush a large cast-iron skillet or grill pan with vegetable oil and place over high heat until almost smoking. Place 4 chops in the skillet and surround with 1/2 of the onions. Cook until the pork starts to blacken on the outside and is cooked through, about 4 minutes per side. Repeat. Serve with spanish rice, if desired.