

Cuban Pork Chops with Mojo

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	orange juice
1/4	cup	orange juice
1/2	cup	lime juice
1/4	cup	lime juice
4		bone-in pork chops - 1" thick
1	tablespoon	black pepper
2	tablespoons	kosher salt
1 1/2	teaspoons	ground cumin
1	tablespoon	garlic powder
1	tablespoon	onion powder
1	tablespoon	dried oregano
3	tablespoons	canola oil
1/4	cup	red onion - chopped
2	cloves	garlic - chopped
1/4	cup	white wine
1	cup	watercress
1		roma tomato - chopped

In a gallon sized resealable plastic bag, combine 1 cup orange juice, 1/2 cup lime juice and vinegar. Add pork and let it sit and marinate for about 1 hour in refrigerator.

In a small bowl combine all of the dried spices. Pat the chops dry with a paper towel and rub with the dry spice mixture.

Heat oil in a large saute pan over high heat. Place the pork chops in the pan and sear on 1 side until brown. Flip over and turn the heat down to med-low. Add onion and saute for 2 minutes. Then add the garlic and continue to cook until garlic begins to brown. Pour in the remaining 1/4 cup orange juice, 1/4 cup lime juice, and white wine. Simmer until the liquid is slightly reduced and begins to thicken. The chops should be cooked through.