

Cumin-Crusted Monster Pork Chop with Peach Chipotle Salsa

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		salsa
3		ripe but firm peaches - unpeeled, pitted, 1/4" dice
1/4	cup	red onion - finely diced
2	tablespoons	canned chipotle chiles in adobo - minced
1/4	cup	fresh lime juice
1/4	cup	fresh cilantro - chopped
1/4	teaspoon	kosher salt
1/8	teaspoon	freshly ground black pepper
		pork chops
1/4	cup	whole cumin seeds
6		pork rib chops - 1.5" thick
3	tablespoons	olive oil
2	teaspoons	kosher salt
1 1/2	teaspoons	freshly ground black pepper

In medium bowl, toss all salsa ingredients. Transfer to serving dish and set aside.

If using charcoal grill, open bottom vents. Light charcoal. Leaving 1/4 of grill free of charcoal, bank lit charcoal across rest of grill so coals are about 3 times higher on opposite side. If using gas, open hood, light burners and set on hgh. Close hood and preheat 10 minutes.

Using spice grinder, pulse cumin seeds 2-3 times to crack. Rub chops with oil, sprinkle with salt and pepper, and coat wth cumin seeds, pressing firmly to adhere.

Sear chops on lightly oiled grill over hottest charcoal until well browned, about 3 to 4 minutes per side. Move chops to coolest part of grill, then cover with inverted roasting pan and grill, turning over once, until thermometer registers 145, about 12 minutes. Transfer to platter and let stand, tented, about 5 minutes. Serve with salsa.

When gas grill is preheated, sear chops on lightly oiled rack, turning over once, until well browned, about 3-4 minutes per side. Turn off 1 burner (middle) and put chops above shut-off burner. Reduce heat on remaining burners to moderate heat and grill pork, covered with lid, until thermometer registers 145, about 12 minutes. Transfer to platter and let stand, tented, for 5 minutes. Serve with salsa.