

# Grilled Pork Chops with Pineapple Salsa

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	vegetable oil
2 1/2	teaspoons	ground cumin
1/2	teaspoon	black pepper
1 1/2	teaspoons	salt
4		bone-in rib pork chops - 1" thick
1/2		pineapple - 1/4" dice
1/2	cup	red onion - finely chopped
1		serrano pepper - minced
1	tablespoon	fresh lime juice

Prepare grill.

Stir together oil, cumin, pepper and 1 tspn of salt in a small bowl, then rub all over pork chops, transferrring chops as coated to a tray. Stir together pineapple, onion, chile, lime juice and 1/2 tspn salt in another bowl.

Lightly oil grill rack and grill chops, turning over once, until just cooked through, 6-9 minutes total. Transfer to clean platter and let stand 5 minutes. Serve with pineapple salsa.