Jerked Pork Chops

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/4	cup	allspice berries
1	inch	cinnamon stick
1	teaspoon	nutmeg - freshly grated
1		scotch bonnet chiles - stemmed, halved and seeded
1/2	medium	red onion - diced
1/2	cup	scallions - finely chopped
3	tablespoons	ginger - peeled and minced
1	tablespoon	chopped fresh thyme
1	tablespoon	sugar
1	tablespoon	soy sauce
2	tablespoons	worcestershire sauce
3	tablespoons	fresh lime juice
1/4	cup	dark rum
6		loin pork chops, about 1.5 in thick
		salt and pepper
1 1/2	cups	Golden Pineapple Chutney

Toast allspice berries in a dry skillet over med heat until fragrant. Finely grind them with the cinnamon stick in a spice mill. Transfer to food processor.

Add everything else to processor and blend till smooth.

Season pork chops with salt and pepper, then rub them all over with marinade. Place on a plate, cover and refrigerate for at least 4 hours or overnight.

Prepare a med-hot grill.

Remove pork from marinade, place on the grill and grill, turning once, for about 7 minutes per side. Cook till 140.

Serve with chutney.

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Golden Pineapple Chutney

Amount	Measure	Ingredient - Preparation Method
1/2	cup	sugar
1/2	medium	red onion - diced
1 1/4	cups	mango - diced
1 1/2	cups	golden pineapple - diced
1		granny Smith apple - peeled, cored and diced
1		asian pear - peeled, cored and diced
3/4	cup	papaya - diced
1	tablespoon	ground allspice
1/4	cup	ginger - peeled and finely chopped
2	tablespoons	caribbean hot sauce
1/2	teaspoon	kosher salt
1/2	teaspoon	freshly ground black pepper
3	tablespoons	allspice berries - toasted
1	cup	apple cider vinegar

In a large bowl, combine all of the ingredients except allspice berries and vinegar. Allow to stand for 30 minutes.

Toast berries until they begin to smoke. Add vinegar, bring to a simmer, and reduce to 1/4 cup. Strain and discard berries.

Combine the vineger with fruit mixture in a large heavy saucepan and simmer over med heat, stirring occassionally for 20 to 30 minutes or until liquid is syrupy.

Yield: "4 cups"