



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

YUCATAN PORK CHOPS

Yield: 4 Servings

- 4 center cut, double thick bone in pork chops

Marinade:

- juice of 1 lime
- 2 hot peppers (Jalapeno or Serrano)
- ¼ cup sesame seed oil
- 1 teaspoon cumin powder

Salsa:

- 4 plum tomatoes – fine dice
- 1 cucumber – seeded and fine dice
- ½ cup fresh chopped scallions
- ¼ cup fresh chopped cilantro
- 1 teaspoon honey

Instructions

Place chops in deep dish for marinating. Then add marinade ingredients and mix with your hands. Marinate for 1 hour. In a large mixing bowl combine all ingredients for the salsa. Chill before serving. Preheat grill on high heat for 15 minutes. Season pork chops on all sides with salt and pepper. Grill on medium heat for 8 - 10 minutes per side for medium. (USDA guidelines recommend internal temp of 150 degrees for medium on pork). Serve on a platter and top with fresh salsa.



Marinate for 1 hour.

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com