



Pina Colada Pork Chops

Ingredients:

- 4 boneless pork chops, 1-1 1/2-pounds
- 3 limes
- 1/2 cup canned coconut milk
- Salt and ground cayenne pepper
- 4 minced scallions for garnish
- 1/2 cup minced cilantro for garnish (optional)

Makes: 4 servings.

Prep Time: 10 minutes

Cook Time: 20 minutes



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Peachy Smoked Pork Roast

Directions:

1. Preheat grill to medium heat.
2. Marinate the pork in juice of one lime while you prepare a medium-hot fire (5-8 minutes).
3. Grill chops over indirect heat, about 4-5 minutes per side.
4. Warm coconut milk over low heat; season with salt and a pinch of cayenne. Add juice of second lime to sauce.
5. Transfer chops to platter when done.
6. Spoon sauce over chops.
7. Garnish with scallions (and cilantro) and sprinkle with juice from third lime.
8. Serve with rice and remaining sauce.

Makes: 4 servings.

Prep Time: 10 minutes

Cook Time: 20 minutes



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Recipe courtesy of the National Pork Board.