



## Hoisin Pork Chop Sandwiches with Pineapple Relish

### Ingredients:

- 8 thin boneless pork chops, about 2 ounces each
- 1/2 cup hoisin sauce
- 1 tablespoon mild vinegar
- 1 tablespoon soy sauce
- 2 cloves garlic, crushed
- 1 teaspoon sesame oil
- 4 pita pocket breads, halved
- 1 15 1/2-oz. can pineapple tidbits in juice, drained
- 1 jalapeno chilie, minced\*
- 1 tablespoon lime juice
- 1 tablespoon honey
- 1 tablespoon olive oil
- 3 green onions, chopped
- 2 tablespoons chopped cilantro
- salt and pepper

*\*Always wear rubber gloves when handling hot chilies.*

Makes: 4 servings.  
Prep Time: 40 minutes  
Cook Time: 5 minutes

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### Directions:

1. Make Pineapple Relish
  - a. In medium bowl, stir together pineapple, jalapeno, lime juice, honey, olive oil, green onion and cilantro.
  - b. Add salt and pepper to taste.
  - c. Cover and set aside.
2. Place pork chops in self-sealing bag; in small bowl stir together hoisin, vinegar, soy sauce, garlic, and sesame oil.
3. Pour hoisin mixture over pork; seal bag and toss gently to coat well; set aside for 30 minutes.
4. Preheat grill to medium-high.
5. Remove chops from bag (discard any remaining marinade).
6. Grill directly over fire for about 2 minutes per side, until nicely browned.
7. Place pork chop in each pita half, top with some Pineapple Relish.

*Recipe courtesy of the National Pork Board.*

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