

Grilled Pork Chops with Cherry Chutney

California Cherry Advisory Board

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- 3/4 cup cherry preserves
- 2 cups pitted fresh Bing cherries
- 1 tsp. finely chopped fresh rosemary
- 1 Tbs. canola oil
- 3 Tbs. balsamic vinegar
- 1/2 tsp. allspice
- 1/2 tsp. cinnamon
- 1/4 tsp. cayenne pepper
- 2/3 cup finely chopped onion
- Pinch of salt
- 4 bone-in pork loin chops

Preheat barbecue at medium/high heat.

1. Mix preserves, vinegar, allspice, and cinnamon in small bowl. Reserve 1/4 cup for meat glaze and keep the rest for chutney.
2. Heat oil in a small saucepan over medium flame. Add onion and sauté for one minute. Add cherries, rosemary, cayenne, and preserves mixture. Simmer chutney on low boil until thick, stirring occasionally, about ten minutes. Remove from heat and add a pinch of salt.
3. Brush pork chops with reserved glaze, season with salt and pepper and grill until browned on all sides and meat registers 145°F. Let chops rest for ten minutes, and serve with chutney.