

Grilled Pork Chops with a Chipotle-Molasses Glaze



For the glaze;

2 cups white vinegar

1/2 cup sugar

2 cups orange juice

1/4 cup molasses

10 canned chipotle peppers, pureed

1/2 cup chopped fresh cilantro

Salt

Ground pepper to taste

1/2 cup lime juice (about 4 limes)

Makes about 4 cups of glaze, so there should be plenty left over for a chicken or fish dish.

8 1/2 inch thick pork chops

Combine vinegar and sugar in a medium saucepan, bring to a boil and simmer until reduced by half, about 10 min. Add orange juice and again simmer until reduced in volume by half, another 10 minutes. Remove from heat, add molasses, chipotles and cilantro and stir well. Season with salt and pepper to taste and finish by adding the lime juice and mixing well. Set aside.

Sprinkle pork chops with salt and pepper to taste and grill over a medium fire for 4 to 5 minutes per side, or until just a hint of pink remains in the center. During the last 30 seconds or so of the cooking time, brush with the glaze.

Remove pork chops from grill, brush again with the glaze and serve.

Makes 4 servings.