

Hot Shot Pork Chops



Makes 6 servings

1 t ground cumin

1 t chili powder

1 t coarsely ground black pepper

1/4 t ground cinnamon

2 cloves garlic, minced

6 (3/4 inch) thick boneless loin pork chops (about 1 1/2 lbs)

1 cup medium salsa

1 cup chopped olives (optional)

2 T sherry

In small bowl, combine cumin, chili powder, pepper, cinnamon and garlic; rub mixture on both sides of pork chops. In large skillet, over medium-high heat, brown pork chops in oil for 3 minutes on each side. Drain excess oil. Cover, reduce heat and cook for 2 to 8 minutes or until done, add salsa, olives and sherry. Heat to a boil, reduced heat. Simmer for 3 minutes.

Remove pork chops from skillet; keep warm. Pour off all but 2 T drippings, add salsa, olives and sherry. Heat to a boil, reduce heat. Simmer for 3 minutes. Serve sauce over pork chops with rice.