
Grilled Pork Chops with Adobo Paste

Adapted from Epicurious

Internet Address: <http://www.epicurious.com/recipes/food/views/Grilled-Giant-Pork-Chops-with-Adobo-Paste-238705>



Servings: 4

1. Heat grill to medium-high for direct-heat cooking.
2. Stir together all ingredients except pork chops in a bowl to form spice paste, then rub paste all over pork chops. Allow to rest for 20 minutes to 2 hours in refrigerator.
3. Oil grill rack, then grill chops, turning over occasionally and moving around if flare-ups occur, until browned, 2 to 3 minutes total.
4. Move chops to indirect heat, then cover loosely with heavy-duty foil, turning chops over once, until thermometer inserted horizontally into center of a chop (do not touch bone) registers 140°F, 6-10 minutes. Transfer to a platter and let stand 5 minutes before serving.

2 1/2 tablespoons olive oil

2 tablespoons Hungarian paprika (can use half-sharp)

1 1/2 tablespoons dried oregano, crumbled

1 tablespoon minced garlic

1 1/2 teaspoons ground cumin

1/4 teaspoon red chili flakes, or more if desired

1 1/2 teaspoons lime zest, finely grated, from a fresh lime

1 1/2 teaspoons kosher salt

1/4 teaspoon black pepper

2 pounds bone-in pork center rib chops, 3/4" thick, or thicker

Yield: 4 servings

Per Serving (excluding unknown items): 405 Calories; 29g Fat (65.3% calories from fat); 31g Protein; 4g Carbohydrate; 2g Dietary Fiber; 89mg Cholesterol; 770mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>