Grilled Pork Chops with Spicy Basil Relish and Lime Caviar

Partly my own ideas, part adapted from Southern Living.



PORK CHOPS:

2 1/2 pounds bone-in pork sirloin chops, or any cut of pork chops

4 teaspoons light soy sauce

2 tablespoons olive oil

Montreal seasoning pepper to taste

BASIL-PEANUT RELISH:

4 tablespoons green onion tops (green part only)

1 1/2 cups basil leaves

2 cloves garlic, crushed

2 teaspoons fish sauce

1/2 teaspoon sesame oil

4 teaspoons finger lime caviar, or fresh lime juice

4 tablespoons olive oil

2 tablespoons unsalted peanuts, chopped

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

Servings: 4

1. Dry pork chops with paper towels. Spread soy sauce on pork, then olive oil, followed by a moderate amount of Montreal pepper seasoning.
2. Grill pork, searing both sides, until the interior temperature reaches 150°. Remove to a heated platter, tent with foil and set aside for just a few minutes.
3. Meanwhile, in a bowl combine the green onion tops, chopped basil (use a ceramic knife if you have one, so it doesn't bruise the basil), crushed garlic, fish sauce, sesame oil, olive oil, lime caviar (or lime juice) and add the peanuts last (or sprinkle them on top when serving). If you have left over relish, add a bit more oil and use it to season rice or pasta. Use it within a day, as the basil will turn black and look very unpalatable. Spread the relish on top of the grilled pork chops.

Per Serving (excluding unknown items): 476 Calories; 34g Fat (64.0% calories from fat); 39g Protein; 3g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 293mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 4 1/2 Fat; 0 Other Carbohydrates.