



THE ingles TABLE

with Chef Bruce
Pork Chops Monterrey

Shopping List

- 1# pork chops (4 chops, 4 oz. each)
- 1 tsp ground cumin
- 1 tsp chili powder
- 1½T vegetable oil or bacon grease
- 1½C tomato salsa (use your favorite)
- 1C whole kernel corn
- 1½ tsp cocoa powder
- ½ tsp ground cinnamon
- Fresh cilantro, minced
- Green onions, diced

Cooking Instructions

- 1)** Combine the cumin and chili powder. Rub onto each side of all four pork chops.
- 2)** In a large skillet, melt the bacon grease over medium high heat. Brown the pork chops in the skillet on both sides
- 3)** In a small mixing bowl, stir together the salsa, corn, cocoa powder and cinnamon. Pour the mixture over the pork and bring to a low boil.
- 4)** Reduce the heat to medium and allow to simmer, uncovered, for three minutes. Turn the pork chops over and continue to simmer for another three minutes
- 5)** Allow the pork chops to rest for five minutes, in the sauce, before serving. Sprinkle with the minced cilantro and diced green onions.



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