

Jamaican Jerked Pork Chop

Yield: 10 servings

→ cut in half!

Measure	Ingredients
2	Habañero chilis, stemmed, chopped
8 oz	Scallions, chopped
2 tbsp	Thyme, dried
1 tbsp	Sugar
2 tsp	Salt
1 tsp	Black pepper
1½ tsp	Allspice, ground
1½ tsp	Nutmeg, ground
1 tbsp	Cinnamon, ground
4 fl oz	Olive oil
1 fl oz	Cider vinegar
4 lb	Pork chops, boneless

Directions

1. In a food processor, combine all ingredients (except the pork), and purée.
2. Using gloves, rub the jerk sauce into the pork chops, place into a large covered container, and marinate overnight, in the refrigerator.
3. The next day, grill the jerked pork chops for 7–9 minutes per side. The meat should be tender and cooked through; the internal temperature should be 160°F.