

Chipotle and Prickly Pear Marinated Pork Chops with Grilled Peaches



Rose Packing Company

Rose Product used: Pork Chops

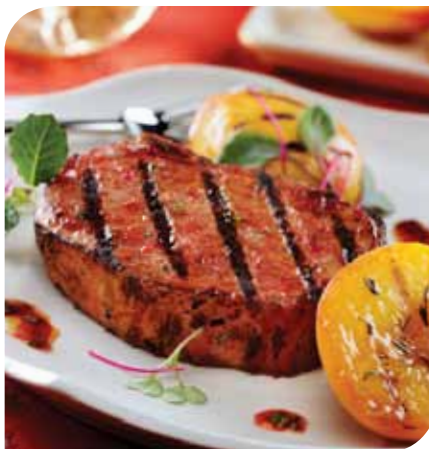
Ingredients:

¼ cup olive oil
½ cup prickly pear syrup
2 tsp. chipotle powder
3 tbs chopped fresh cilantro
3 limes, juiced
4 (8-ounce) Rose bone-in pork chops
4 ripe peaches, halved, pitted
4 tbs brown sugar
4 tbs spiced rum
1 tbs fresh thyme leaves

To make:

1. Combine olive oil, prickly pear syrup, chipotle powder, cilantro and lime juice to make a marinade. Mix until well blended; reserve ¼ cup for serving.
2. Pour remaining marinade over pork chops; marinate for 3 hours in the refrigerator.
3. Heat grill to medium-high heat. Remove pork from marinade; grill until internal temperature of 155°F. Place peaches in bowl with brown sugar, rum and

thyme. Toss to coat. Grill peaches until nicely caramelized.
4. Serve pork with grilled peaches, drizzled with reserved prickly pear syrup mixture.



Recipe by Chef Kenny J. Gilbert