

Smoked Pork Chops with Onion-Blackberry Relish

Better Homes and Gardens Garden Fresh Recipes - July 2011

Servings: 6

Preparation Time: 20 minutes

Grill Time: 5 minutes

2 cups Vidalia or other sweet onions, coarsely chopped

1 cup water

1/4 teaspoon salt

2 tablespoons red wine vinegar

1 canned chipotle pepper in adobo sauce, drained and chopped

1/4 teaspoon salt

1 cup fresh blackberries or raspberries

6 cooked and smoked boneless pork chops

1/4 cup snipped fresh Italian parsley (flat-leaf)

1/4 cup (2) green onions, sliced

fresh Italian (flat-leaf) parsley sprigs (optional)

in a small saucepan, combine the onions, water and 1/4 teaspoon of salt. Bring to a boil and reduce heat. Simmer, uncovered, for 3 minutes. Drain. Cool slightly.

In a serving bowl, whisk together the vinegar, chipotle pepper, and 1/4 teaspoon of salt.

FOR THE RELISH: Stir in the cooked onions and the blackberries. If desired, cover and chill for up to 24 hours. Let stand at room temperature for one hour before serving.

FOR A CHARCOAL GRILL: Place chops on the rack of an uncovered grill directly over medium coals. Grill about 5 minutes or until heated through, turning once halfway through grilling.

FOR A GAS GRILL: Preheat the grill. Reduce heat to medium. Place the chops on a grill rack over heat. Cover and grill about 5 minutes or until heated through, turning once halfway through grilling.

To serve, stir the snipped parsley and the green onions into the relish.

Serve the chops with the relish.

Garnish with parsley sprigs, if desired.

Per Serving (excluding unknown items): 1 Calories; trace Fat (0.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 179mg Sodium. Exchanges: 0 Vegetable; 0 Other Carbohydrates.