



CHIPOTLE-LIME MARINATED GRILLED PORK CHOPS

RECIPE BY SOUTH DAKOTA PORK PRODUCERS COUNCIL

🔪 PREP: 15 min COOK: 15 min
MARINATE: 4 hrs SERVES: 4

4 bone-in loin pork chops, about
1-1/4 inches thick
1 chipotle chile in adobo sauce,
chopped OR 1 dried chipotle
chile, rehydrated** and minced
2 teaspoons oregano
2 cloves garlic, crushed
1/4 cup vegetable oil
2/3 cup lime juice
1 tablespoon cilantro, chopped
1/2 teaspoon salt

1. Place chops in a large self-sealing plastic bag; combine remaining ingredients in a small bowl and pour over chops. Seal bag and refrigerate for 4-24 hours.

2. Remove chops from marinade (discarding marinade) and grill over medium-hot coals for 12-16 minutes or until internal temperature on a thermometer reads 145F, followed by a 3-minute rest time.

** - To rehydrate dried chipotle chile, cover chile with hot water for 10 minutes, let stand at room temperature. Drain and use as directed. Seed chile, if desired, to reduce piquancy a bit.