



**GOOD
FOOD**

S T O R E

Cumin-Crusted Pork Chops with Peach Chipotle Salsa

For salsa

3 ripe but firm peaches,
unpeeled, pitted and cut into
1/4-inch dice

1/4 cup red onion, finely diced (about
1/2 small onion)

**2 tablespoons canned chipotle chiles in
adobo sauce**, minced

1/4 cup fresh lime juice

1/4 cup fresh cilantro, chopped

1/4 teaspoon kosher salt

1/8 teaspoon freshly ground black pepper

FOR PORK CHOPS

1/4 cup whole cumin seeds

6 pork rib chops, each about 1
1/2 inches thick

3 tablespoons olive oil

2 teaspoons kosher salt

**1 1/2 teaspoons freshly coarse-ground black
pepper**

Yields 6 servings.

Salsa

In medium bowl, toss together all ingredients. Transfer to serving dish and set aside.

Preheat grill.

Pork Chops

Using electric spice grinder, pulse cumin seeds 2 or 3 times to crack. (To prepare without grinder, place seeds on cutting board and crush lightly with small sauté pan, using a gentle rocking motion.) Rub chops with oil, sprinkle with salt and pepper, and coat with cumin seeds, pressing firmly to adhere.

When grill is preheated, sear chops on lightly oiled grill rack, turning over once, until well browned, about 3 to 4 minutes per side. Turn off a burner (middle burner if there are 3) and put chops above shut-off burner. Reduce heat on remaining burner(s) to moderate and grill pork, covered with lid, until thermometer inserted diagonally into center of each chop (avoid bone) registers 145°, about 12 minutes total.

Transfer chops to platter and let stand, loosely covered with foil, 5 minutes (temperature will rise to 150°).

Serve, passing salsa on side.

This recipe originally appeared on epicurious.com, May 2007.