



WEEKDAYS 1e|12p|c



Traci Des Jardins' Grilled Pork Chops with Cherry Almond Salsa and Creamed Corn

skill level	time	servings	cost
easy	30-60min	4	\$

Contributed by: [Traci Des Jardins](#)

Grilled Pork Chops Recipe: Think outside the dip jar with this cherry almond salsa, and use as a refreshing topping for meat or fish.

ingredients

For the Grilled Pork Chop:

4-9 ounces Pork Chops (about 1 1/2 to 2 inches thick)
 2 ounces slivered Almonds
 Olive Oil
 1/2 cup pitted fresh Cherries
 1/4 cup Italian Parsley leaves
 pinch of Cayenne
 1/2 White or Yellow Onion
 1 Habanero Chile
 1/8 cup White Vinegar
 1/8 cup Water

For the Creamed Corn:

8 ears of Corn
 1 tablespoon Butter
 1/4 teaspoon fresh chopped Thyme
 4 tablespoons chopped Parsley
 a pinch of Cayenne or Piment de Espelette

kitchenware

- Grill
- Grilling Fork
- Chefs Knife
- Cutting Board

steps	ingredients per step	instructions
1	4-9 ounces Pork Chops (about 1 1/2 to 2 inches thick)	For the Grilled Pork Chop with Cherry Almond Salsa: Season the pork chops well on both sides with salt and pepper. Get the grill or grill pan very hot. Brush with a little bit of oil. Cook the pork chop for about 7 to 8 minutes on each side and then allow to rest for about 10 minutes.
2	2 ounces slivered Almonds Olive Oil 1/2 cup pitted fresh Cherries 1/4 cup Italian Parsley leaves pinch of Cayenne	Toast the slivered almonds to golden brown in a sauté pan with scant oil for about 3 minutes over medium high heat or in a 375 degree oven for about 10 minutes, allow to cool. Place the pitted cherries in a bowl, add the Italian parsley and the almonds, pinch of cayenne and salt and pepper to taste. Set aside.
3	1/2 White or Yellow Onion 1 Habanero Chile 1/8 cup White Vinegar 1/8 cup Water	Thinly slice the onion and finely cut the habanero chile. Combine with the vinegar and water in a small sauce pan, bring all to a boil, immediately remove from heat, add a bit of salt and pepper and allow to sit for a half hour.
4	8 ears of Corn	For the Creamed Corn: With a paring knife make a slit down each row of corn kernels bisecting each individual kernel. With a spoon, scrape the cob in a downward motion into a bowl to make a 'creamed corn.'
5	1 tablespoon Butter 1/4 teaspoon fresh chopped Thyme 4 tablespoons chopped Parsley a pinch of Cayenne or Piment d'espelette	Melt the butter in a sauce pan, add the corn and cook for about 3 to 4 minutes, add a little water if it is super thick. Add the thyme, parsley, salt and pepper and a pinch of cayenne or piment d'espelette.
6		For presentation: Place a spoonful of creamed corn down on a plate, place the pork chop on top, top with the cherry mixture and a little of the habanero onions. Helpful Tips: 1. Salsa Seca means "dry sauce" in Spanish – no oils or liquids are used and they are often quite spicy. 2. To ensure moist pork, look for marbling and nice fat. 3. Slice through the middle of the corn kernels and then scrap the corn off the cob to get out all of the milk.

© 2013 ABC Television / the chew