



## #612A-URUGUAY PORK CHOPS WITH BELL PEPPER SALSA *Serves 4*

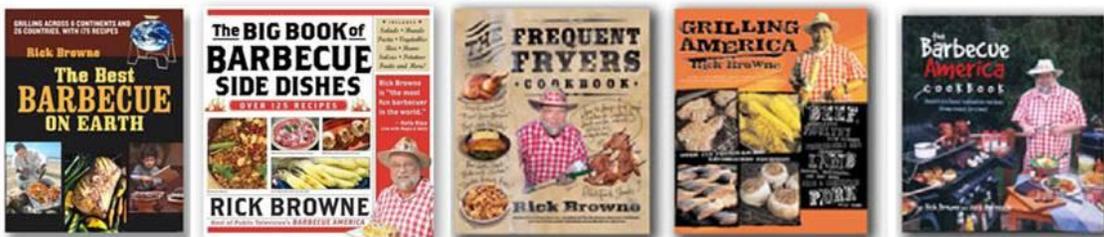
4 (10-ounce) boneless loin pork chops  
 1 cup water  
 1/2 cup sugar  
 2 tablespoons salt  
 6 juniper berries , lightly crushed  
 2 fresh haba ero chiles, chopped  
 1 teaspoon freshly ground white peppercorns  
 1 teaspoon freshly ground black peppercorns  
 1 teaspoon freshly ground coriander seeds

3 bay leaves, crushed  
 4 whole cloves  
 1 teaspoon dried thyme  
 2 tomatoes, coarsely chopped  
 1 large onion, finely chopped  
 1 small green bell pepper, coarsely chopped  
 1/2 cup red wine vinegar  
 3 to 4 dried malagueta (or Thai) peppers, crushed  
 2 tablespoons finely chopped fresh cilantro

Place the pork chops in a 2 1/2-gallon re-sealable plastic bag. To prepare the marinade, in a mixing bowl, combine the water, salt, and sugar, stirring until dissolved. Add the juniper berries, haba eros, peppercorns, coriander, bay leaves, cloves, and thyme, mixing well. Pour the marinade into the bag and add additional water, if necessary, to cover. Seal, pressing out the air, and transfer to the refrigerator for 8 to 12 hours to marinate. Preheat a charcoal or gas barbecue to 375 F.

Remove the pork, pouring the marinade into a small saucepan. Boil the marinade for 12 minutes to use for basting. Set aside the pork to come to room temperature.

Meanwhile, for the salsa, combine the tomatoes, onion, bell pepper, dried peppers, and cilantro in a mixing bowl; transfer to a serving bowl and set aside until ready to serve.





Transfer the pork to the barbecue and cook over direct heat, basting and turning occasionally, for 10 to 12 minutes, until chops are browned, and the internal temperature reaches 155°F for medium-rare.

Remove the chops from the grill and let stand, covered, for 5 minutes. Transfer the pork to a serving platter and serve with the salsa on the side.

