

Jamaican Jerk Chops



Ingredients

6 pork loin chops, bone-in, about $\frac{3}{4}$ -inch / 2 cm thick
2 Tbsp / 30 mL ground allspice
1 tsp / 5 ml EACH ground cinnamon and ground nutmeg
1 Scotch bonnet pepper, seeded and chopped (or 2 jalapeno peppers, seeded and chopped)
3 green onions, thinly sliced
4 tsp / 20 mL chopped garlic
 $\frac{1}{4}$ cup / 50 mL finely chopped ginger root
2 Tbsp / 30 mL chopped fresh thyme (or 2 tsp / 10 mL dried thyme leaves)
1 Tbsp / 15 mL packed brown sugar
2 Tbsp / 30 mL soy sauce
1 Tbsp / 15 mL Worcestershire sauce
1 cup / 250 mL dark rum
1 lime, juiced

Directions

1. Trim excess fat from pork chops and place in ceramic or glass dish.
2. Place all remaining ingredients in small food processor and pulse until smooth.
3. Pour marinade over chops, reserving $\frac{1}{2}$ cup for basting. Cover and refrigerate 4 hours.
4. Preheat barbecue on high; reduce heat to medium. Pat chops with paper towels to remove excess marinade.
5. Grill chops 6-7 minutes per side, basting with reserved marinade.
6. Grill until instant-read thermometer registers 155°F.
7. Remove chops from grill onto a clean plate. Tent loosely with foil and allow chops to rest 3-5 minutes before serving.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 15
- **Number of Servings:** 6