



## CHIPOTLE-RASPBERRY PORK CHOPS

### INGREDIENTS

- ½ cup seedless raspberry preserves
- 1 chipotle pepper in adobo sauce, finely chopped
- ½ teaspoon salt
- 4 bone-in pork loin chops (7oz each)

### INSTRUCTIONS

1. In a small saucepan, cook and stir preserves and chipotle pepper over medium heat until heated through. Reserve 1/4 cup for serving. Sprinkle pork with salt; brush with remaining raspberry sauce.
2. Lightly grease a grill or broiler pan rack. Grill chops, covered, over medium heat or broil 4 in. from heat 4-5 minutes on each side or until a thermometer reads 145°. Let stand 5 minutes before serving. Serve with reserved sauce.

