

CHULETAS de CERDO CUBANO

(Cuban Pork Chops)



For the Marinade:

1	Cup	Orange Juice	1	Teaspoon	Onion Powder
½	Cup	Lime Juice	1	Teaspoon	Garlic Powder
½	Teaspoon	Black Pepper	2	Tablespoons	Vegetable Oil
			2	Tablespoons	Vinegar

For the Dry Rub:

1	Tablespoon	Ground Cumin	1	Tablespoon	Paprika
1	Tablespoon	Sugar	1	Teaspoon	Salt
1	Tablespoon	Dried Oregano	1	Teaspoon	Dried Mustard

Ingredients:

2	Tablespoons	Oil
4	1" Thick	Pork Chops
1	Large	Red Onion, halved & sliced
1	Clove	Garlic, minced

Directions:

1. Combine marinade ingredients with pork chops in container with a tight fitting lid and refrigerate 6 – 8 hours. Reserve liquid after marinating.
2. Remove pork chops from marinade and coat with dry rub mixture.
3. Heat oil in saute pan over medium-high heat. Sear pork chops on one side until browned. Flip and sear the other side. Remove from pan and add the onion. Saute for 3 minutes, scraping up any brown bits from the pork chops. Add garlic and saute another 2 minutes.
4. Pour in reserved marinade and simmer until liquid is reduced by three-quarters. Return pork chops to the pan and continue simmering until chops reach and internal temperature of 155° (about 5 minutes).
5. Remove pork chops from the pan to a serving platter. Pour onion/marinade mixture over the top. Serve with Sofrito Papas Asada if desired.