

THE OLIVE AND THE GRAPE

440-247-0778 www.theoliveandthegrape.biz

RECIPE OF THE MONTH August 2008

LATINO PORK WITH SALSA

Boneless Pork Loin Chops

Latino Seasoning

Salsa – recipe below

Dust chops with Latino Seasoning. Grill until done, being sure not to under or over cook. Serve with the salsa on the side, or better yet, on top of a bed of salsa, or use salsa as a topping for the chops when serving.

Salsa: Chop tomatoes and onions, Add a can of well drained black beans. Add corn (fresh, cooked) or frozen (thawed) or canned. Mix gently. Top with lime juice and mix again. (A pinch of cilantro may be added, if desired.)

Note from *The Olive and The Grape*: If you wish to marinate the pork, use 1 part **Lime Cilantro Cooking Oil**, ½ part tequila or wine, ½ part water. This will help tenderize the meat, as well as keep it moist.

Items in **bold** are available at *The Olive and The Grape*, Mentor, OH. Measurements were purposely omitted, giving you the flexibility to make as many servings as you want.

This recipe is **compliments of Jim Jordan, “The Sailing Gourmet”**. Jim sailed into Vermilion for one of the Vermilion Farmers’ Markets this summer. I was flattered by his interest in *The Olive and The Grape’s* products. He purchased 4 items and used them in his demonstration that day at the market. This pork dish was the hit of the market, and as a result we sold out of the Latino seasoning within 20 minutes! Delight your family and friends with this delicious pork entrée!

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