

Garlic and Rum Grilled Pork Chops

12 large cloves garlic, peeled
2 small onions, peeled and coarsely chopped
1 small bunch cilantro stems discarded
1 tablespoon fine sea salt
1 tablespoon freshly ground black pepper
½ teaspoon dried red chili flakes
½ cup dark rum
½ cup light brown sugar
½ cup freshly squeezed lime juice
¼ cup olive oil
4 double – cut pork chops – 12-14 oz. each

1. Put the garlic, onion, cilantro, salt, pepper, chili flakes, rum, sugar, and lime juice in the bowl of a food processor fitted with the steel blade. Process until finely chopped, then drizzle in the oil, pulsing just to combine. Transfer the mixture to a small bowl.
2. Put the chops in a large bowl or on a platter big enough to hold it with the marinade. Rub the pork with the marinade, cover, and let marinate in the refrigerator for at least 4 hours or, preferably, overnight.
3. Fire up an outdoor grill and heat to high, using the in-direct method where the fire is built to one side or only the outermost gas jets are used, so that the meat never sits directly over the heat source. This allows for longer, slower cooking, ensuring a good char, while the inside is cooked sufficiently too.
4. Put the pork on the grilling rack away from direct heat and grill till done, being sure to cook thoroughly until an instant-read thermometer inserted to the thickest part of the pork reads 155°F, approximately 20- 25 minutes. As it cooks, baste the pork with any marinade remaining in the bowl.
5. Once cooked, remove the chops and allow to rest for 10 minutes before serving.