

# Grilled Pork Chops with Harissa Marinade

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I hear you gasping - yes it's true, Harissa would not traditionally be paired with pork. However this Tunisian-inspired spice rub is perfect for bringing out the succulent flavour of seared Ontario pork. Serve with a medley of roasted vegetables and fluffy herbed couscous.

## Ingredients:

### Harissa:

- 1 tbsp caraway seeds
- 1 tbsp coriander seeds
- 1 tbsp cumin seeds
- 1 tbsp dried crushed red pepper
- 2 tbsp olive oil
- 2 garlic cloves, smashed

3 tbsp paprika

1-1/2 tsp salt

Chops:

2 tbsp Harissa paste (see above)

1/4 cup olive oil

1 tsp lemon zest

2 tbsp lemon juice

1/4 cup fresh chopped coriander

1 tsp sugar

1/4 tsp salt

4 bone-in pork chops (about 1-1/2 lbs total)

**Method:**

- Make Harissa: In skillet over medium heat toast caraway, coriander and cumin seeds, stirring, for approximately 5 minutes. Cool completely. Grind cooled spices and dried crushed red pepper in mortar with pestle or spice grinder to fine powder. Add oil and garlic; combine to smooth paste. Stir in paprika and salt. (Can be made 3 days ahead. Cover and refrigerate).

- Prepare marinade: Whisk together Harissa paste, olive oil, lemon zest, lemon juice, coriander and sugar. In resealable bag, pour marinade over pork chops, turning to cover completely. Allow to marinate, refrigerated, for at least 4 hours or overnight.
- Preheat grill to medium. Grill marinated pork on greased preheated grill until just a hint of pink remains, approximately 8 minutes per side. Discard any remaining marinade. Allow cooked chops to rest for 5 minutes before serving.
- Makes 4 servings.

Source: *Homegrown Ontario* ([www.homegrownontario.ca](http://www.homegrownontario.ca))

**Cooked on a German Grill:** [www.germangrill.com](http://www.germangrill.com)



