



GRILLED PORK CHOPS WITH APPLE SALSA

1 applesauce (16oz jar)
1 onion, quartered
1 jalapeno pepper, seeded and minced
1 garlic clove, minced
1/2 teaspoon salt
1 tablespoon ground white pepper
4 pork chops
salt and pepper to taste
1/2 tablespoon garlic powder

Soak wood chips in water for 1 hour. In a medium bowl, combine the applesauce, onion, jalapeno pepper, minced garlic, salt, and white pepper. Refrigerate applesauce salsa while preparing the pork chops. Generously season the chops with garlic powder, salt and pepper to taste.

Preheat a medium-hot barbecue fire. Sprinkle the soaked wood over coals. Lightly brush oil on grill and place chops over fire. Grill 7-8 minutes per side, turning several times until done. Serve with applesauce salsa and mashed potatoes.

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