

# Grilled Margarita Chops



## Ingredients

4 pork rib chops, bone-in, about 1 ½-inch / 3.75 cm thick

Juice of 2 limes

2 tsp / 10 mL chili powder

1 tsp / 5 mL EACH garlic powder, dried oregano leaves and ground cumin

½ tsp / 2 mL EACH coarse salt and chipotle chili powder

3 Tbsp / 45 mL tequila

2 Tbsp / 30 mL canola oil

Chopped fresh cilantro and wedges of lime for garnish

## Directions

1. With sharp knife, trim chops of excess fat. Place chops in resealable plastic bag.
2. In small bowl, combine remaining ingredients, except cilantro and lime wedges. Pour over chops. Seal bag. Let stand 30 minutes, turning bag occasionally.
3. Remove chops from marinade; discard marinade. Pat chops with paper towels to remove excess marinade.
4. Preheat barbecue on high; reduce heat to medium. Grill chops 5-7 minutes per side or until instant-read thermometer registers 155°F.
5. Remove chops from grill onto a clean plate. Tent loosely with foil and allow chops to rest 3-5 minutes.
6. Garnish chops with cilantro and lime wedges.

## Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4