



THE ingles TABLE

Abby J

Pork Chops

6 Pork Chops
3/4 cup Abby J's Smokin Hot Sauce
Peach & Mango Salsa
2 ripe mangoes peeled and diced
2 ripe peaches peeled and diced
1/4 cup onion diced
1/2 cup cucumber peeled and
seeds removed and finally diced
1 finely diced jalapeno
1/2 cup cilantro finely chopped
Juice from fresh lime



Marinate chops in smoking hot sauce for 15 minutes. Heat the grill to 400 degrees. Place chops on grill and grill for 5 to 6 minutes on each side. Make sure you get the internal temp to 145 degrees.

Take off grill and let rest for 10 minutes. Combine all the ingredients for the salsa and place on top or serve as a side dish for the pork chop. Enjoy!