

Spiced Pork Chops with Apple Chutney and Leftover Sandwiches

This recipe was so much fun to make and tasted fantastic. The directions originally called for chops, but I doubled the spice rub and made two pork loins. There was plenty of chutney for both. You can make chops instead if you prefer, but reduce the rub by half.

Apple Chutney

1 tablespoon butter
3 apples
1/4 cup dried cranberries
3 tablespoons brown sugar
3 tablespoons cider vinegar
2 teaspoons minced peeled ginger
1/4 teaspoon salt
1/4 teaspoon dried mustard
1/8 teaspoon ground allspice

1. Core the apple and cut it into slices. Cut those slices into thin wedges about 1/4 inch thick.
2. Melt butter over medium-high heat in a nonstick skillet and add the apples. Saute for about 5 minutes or until the apples are lightly browned.
3. Add the rest of the ingredients and bring to a boil. Reduce the heat and cook until the liquid is gone and the apples are tender.

Grilled Chile Pork Loin

1 to 2 pork loins (I get them in a package of 2 at the store)
1 1/2 teaspoon ground chipotle chile pepper or adobo chile pepper
1 teaspoon salt
1 teaspoon garlic powder
1 teaspoon ground coriander
1/2 teaspoon ground black pepper
Cooking spray

1. Turn the grill to medium-high. Rinse pork loins and pat dry with paper towels. Set aside.
2. In a small bowl, mix together all of the spices. Spray the pork with cooking spray and rub all over with spice mixture.
3. Grill, flipping once, until a thermometer reads 160 degrees in the center. Remove pork from the grill and rest for 10 minutes.
4. Cut pork into rounds and serve covered with chutney.

Haricots Verts (Green Beans)

If your green beans are pretty thin and young you can use this method to pan fry them. If they are thick, boil them for a few minutes and drain well before starting this recipe.

2 teaspoon olive oil
About 12 ounces green beans
2 to 3 thinly sliced garlic cloves
1/4 teaspoon salt
1/4 teaspoon black pepper

1. Heat oil in a nonstick skillet over medium to medium-high heat. Add the beans and cook for about 5 minutes. Turn the heat down if the oil starts to splatter.

2. Add the garlic, salt and pepper and cook until the garlic is lightly browned.

Spiced Pork Panini with Apple Chutney & Havarti on French Bread

This is my very favorite part of this meal. These sandwiches are incredible and I'm so sad I'm out of both pork and chutney. If you anticipate leftovers, grab a loaf of thinly sliced French-type bread and some Havarti.

If you don't have a panini press, just grill in a skillet. Just be careful your fillings don't fall out when you flip the sandwich over.

Thinly sliced French-style bread
Leftover pork, sliced in 1/2 inch thick rounds
Leftover apple chutney
Havarti cheese
Butter

Preheat your panini press to medium high. Lightly butter the outsides of bread. Place one slice butter side down and spoon on chutney. Add some Havarti, then pork and a little more Havarti. Top with another slice of buttered bread. Grill to melty-gooey happiness.

Pork recipe & green beans adapted from Cooking Light Way to Cook. Sandwich & photographs by Laura Flowers.