



Grilled Chicken with Pineapple Mango Salsa

¼ fresh ripe pineapple, trimmed, cored and finely diced
1 small ripe mango, peeled, pitted and diced
¼ red pepper, finely diced
½ small red onion, minced
½ jalapeno, seeded and finely minced
1 teaspoon puree chipotles in adobo
Juice of 1 lime, or to taste
Fresh cilantro, minced
Salt and pepper

2 chicken breasts, split
2 tablespoons jerk paste
1 tablespoon olive oil

- Add pineapple, mango, pepper, onion, jalapeno and chipotles to a mixing bowl.
- Toss with lime juice; season with salt and pepper.
- Bring grill to medium heat. Toss chicken with jerk paste and olive oil.
- Grill chicken, turning once, until center is cooked through.
- Remove; let stand 5 minutes. Serve with salsa.

Grilled Chicken with Thai Slaw

2 chicken breasts, split
¼ cup teriyaki mariade

1 batch thai slaw

- Bring grill to medium heat. Toss chicken with teriyaki; let stand 10 minutes.
- Grill chicken, turning once, until center is cooked through.
- Remove; let stand 5 minutes. Serve with slaw.

Spicy Thai Slaw

Dressing

2 tablespoons rice vinegar
Juice of ½ lime
1 tablespoon chili-garlic sauce
1½ teaspoons honey
1 teaspoon minced garlic
1 tablespoon fresh basil, chopped
1 tablespoon fresh cilantro leaves, chopped
2 tablespoons vegetable oil

Slaw

3 cups finely shredded red cabbage
3 cups finely shredded napa cabbage
2 cups carrots, shredded
½ cup green onion, sliced
Salt and pepper

- Mix together the first 7 ingredients; whisk in the oil. Season with salt and pepper.
- Add slaw ingredients to a mixing bowl; toss with dressing. Let stand 30 minutes, stirring occasionally. Adjust seasoning.

Grilled Pork with Baby Potatoes

2 thick cut pork chops
All-purpose spice mix
1 tablespoon olive oil

2 cups baby potatoes, par-boiled and halved
1 tablespoon olive oil
Smokey barbecue sauce

- Bring grill to medium heat. Toss pork with spice rub and olive oil.
- Grill pork, turning once, until center is cooked through.
- Remove; let stand 5 minutes.
- Toss potatoes with olive oil; season with spice mix.
- Grill, turning once, until warmed through and golden.
- Slice pork; serve with potatoes. Top with barbecue sauce.