

# Country style Pork Ribs with Plum Salsa

Ingredients:

**Plum Salsa**

- 4 medium-size black plums, pitted and cut into 1/2-inch chunks (about 1-1/2 cups)
- 1 medium-size mango, peeled and cut into 1/2-inch chunks (about 1-1/2 cups)
- 1 small red onion, chopped fine (about 1/4 cup)
- 1 to 2 medium-size jalapeno peppers, seeded and chopped fine
- 1/4 cup chopped fresh cilantro
- 1 Tablespoon fresh limejuice
- 1/2 teaspoon ground coriander
- 1/4 teaspoon salt

**Pork:**

- 2 teaspoons ground coriander
- 1/4 teaspoon paprika
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 pounds boneless pork country style rib



Directions:

Make the salsa: In a medium-size bowl, mix the plums, mango, red onion, jalapenos, cilantro, lime juice, coriander, and salt until well blended. Refrigerate salsa until ready to use. In a small bowl, mix the coriander, paprika, salt, and pepper until blended. Place bone less ribs in bowl and coat with mixture. Wrap airtight and refrigerate for at least 30 minutes. Heat a gas grill to medium-high, prepare a charcoal fire, or heat a broiler. Place the chops on a lightly oiled grill rack or broiler-pan rack. Grill or broil 4 to 6 inches from the heat source for about 10 minutes, turning once, until browned on both sides. Transfer the pork chops to serving plates and serve right away with the plum salsa alongside.

**Yield: 4 servings**