



Smoked Pork Chops with Pineapple Chutney

*1/2 cup Pineapple Chutney
2 tablespoons olive oil
2 thick or 4 thin smoked pork chops
Salt
Pepper
1/2 teaspoon Madras curry powder
(optional)*

Heat the olive oil in a heavy skillet over high heat. Season the pork chops with salt and pepper and cook them quickly; it shouldn't take more than 5 minutes to cook a thin chop, a little longer for a thicker one. Remove them from the skillet and keep warm. In the same skillet, stir in the pineapple chutney and curry powder (optional). Cook just to warm the chutney/curry mixture then return pork chops to the skillet. Turn them once or twice, and serve.



Baked Brie with Pineapple Chutney

*1 (2.2 pound) wheel Brie cheese
2 teaspoons ground curry powder
1 jar KSS Pineapple Chutney
1 cup chopped cashews
1 French baguette, cut into 1/2 inch slices*

Preheat oven to 350 °F. Sprinkle curry powder over top and sides of Brie; rub the curry powder into the rind to thoroughly coat the surface. Place the Brie wheel in a large pie plate or oven proof dish. Spread a generous layer of chutney over the top, and evenly sprinkle with cashews. Bake 15 minutes in the preheated oven, or until cashews are slightly golden and cheese inside the rind is melted. Serve with slices of baguette.

Microwave directions: Place brie cheese on Microwave safe plate. Microwave on HIGH for 1 1/2 to 2 1/2 minutes or until brie is warm, rotating dish once during cooking.



Pineapple Chutney Stuffed Pork Loin

*1 skinless boneless pork loin
1 bottle KSS Pineapple Chutney*

Make a crevice in the pork loin using a sharpening steel, or handle of a wooden spoon. Starting at the thickest end, make a hole through the center of the pork loin, lengthwise. Rotate the steel/spoon to make the hole large enough to fill with pineapple chutney. Use the steel or wooden spoon handle to help push all the chutney through the center of the pork loin and gently squeeze outside of the pork loin to make sure the chutney is evenly distributed through the length of the pocket.

Spray or rub both sides of the pork loin with a quality olive oil. Sprinkle with salt and pepper. Set in a 400°F oven for 15 minutes. Reduce heat to 325°F and roast until done. Cooking time varies based on size of loin. Internal temperature should read 165 °F. Add more chutney to the top of the pork loin a few minutes before removing it from the oven. Let the roast rest at least 5 minutes for cutting.