



From the kitchen of Chef Jeremy Abbey

Jerk Braised Pork with Mango Chutney

Ingredients:

For the pork:

- 2 lbs. braised pork
- 1 cup jerk seasoning

For the mango chutney:

- 2 oz. sugar
- 1 lb. diced mangos, fresh or frozen
- 3 oz. apricot jam
- 2 Tbsp. curry powder
- 3 oz. red peppers, diced
- 1 oz. jalapenos, diced
- Salt and pepper, to taste

Process:

Place the braised pork in a pan and mix in jerk seasoning. Cook over low heat until warm.

Place the sugar, mangos and jam in a saucepan and bring to a boil. Add curry and cook until thick. Stir in the red peppers and jalapenos and continue cooking for 2-3 minutes. Season with salt and pepper. Spoon over braised pork and enjoy

