

# Grilled Coppa à la Rodriguez w. Guava Glaze & Orange Habanero Mojo



## Glaze

### Ingredients:

- 1 cup Guava jelly
- ¼ cup Dijon
- ¼ cup freshly squeezed Orange juice
- Salt & Pepper

### Directions:

Whisk all ingredients together and season to taste with salt and pepper.

## Pork

### Ingredients:

- 12 Coppa chops
- 2 tbsp of Olive oil
- Salt & Pepper

### Directions:

Heat grill or skillet. Set aside 3 tbsp of the glaze for brushing the cooked pork.  
Brush the pork with the oil and season with salt and pepper.  
Grill, brushing often with the glaze, until cooked through.  
Remove from grill or skillet, brush with the reserved glaze and let rest.  
Drizzle with Mojo and serve.

## Mojo

### Ingredients:

- 2 tbsp Canola oil
- 1 sm red Onion, finely chopped
- 4 cloves of Garlic, finely chopped
- 3 cups Orange juice
- ½ cup Lime juice
- ½ - ¾ Habanero, seeded and finely chopped
- 2 tbsp chopped Cilantro leaves

1 tsp Cumin seeds  
Salt & pepper to taste

**Directions:**

Heat oil in saucepan over medium high heat.

Add the onion and garlic and cook, stirring until translucent, do not brown.

Add the orange juice, lime juice, and habanero and bring to a boil.

Cook until reduced be half.

Whisk in cilantro and cumin and season to taste with salt and pepper.