

Rocky Ford Cantaloupe Tapenade On a Colorado Grilled Pork Steak

Chef Don Louie, Aikan Foods, Colorado Springs, CO

Servings: 4

Ingredients:

4-8oz Colorado Pork Steaks (Pork Shoulder or Pork Loin)

1 Rocky Ford Cantaloupe

2-3oz Triple Sec

16oz Water

1-2 Tablespoon of Colorado Honey

Salt and Pepper to taste

Optional: is to add 2 slices of fresh ginger root cut into slivers

Instructions:

1. Making the Rocky Ford Cantaloupe Tapenade first cut the melon in half you'll need to put one away. With the other half you'll need to remove the seeds and use the melon baller to make melon balls. Place the balls in a large bowl and pour 2-3 oz of triple sec over the melon balls, toss lightly and put plastic wrap over the bowl. (If your not going to complete the recipe right away put the melon balls in the refrigerator until ready to use)
2. With the saucepan place 16 oz of water and turn your stove to medium heat. When the water starts to boil add 2-3 Tablespoon of Colorado Honey, stir in slowly until the honey is completely dissolved. *(If you are going to use the ginger root add it at the very beginning so the root can flavor the liquid) Reduce heat and simmer for at least 10 minutes, take it off the heat and cool. When it is cool add it to the melon balls and let it stand for a ½ and hour.
3. While your grilling those wonderful Colorado Pork Steaks use some of the liquid from the melon tapenade and brush it on while the Colorado Pork Steaks are cooking.
4. Before serving place 3-4 melon balls on top of each Colorado Pork Steaks while they are still on the grill/fry pan. Leave them there for a couple of minutes then you are ready to serve.