



Chargrilled pork with macadamia & peach salsa  
Serves 4.

- \* 4 pork fillets or pork leg steaks
- \* Macadamia oil
- \* Juice of 1 lemon
- \* Salt and pepper to taste

Salsa:

- \* 1/2 cup roasted macadamias
- \* 1/2 cup diced peach
- \* 1/2 red onion, finely chopped
- \* 2 tablespoons chopped fresh coriander
- \* 1 tablespoon ginger or lime marmalade (optional)
- \* Freshly ground pepper to taste

Brush the pork fillets with oil and some of the lemon juice and season to taste. Cover and refrigerate until ready to cook. Combine all the salsa ingredients in a bowl and mix well. Allow to marinate for 20 minutes, if time allows. Heat a grill pan or barbecue to very high and sear the pork for 2-3 minutes on each side or cook as desired. Serve with the salsa. This is delicious on a bed of mixed leaves or sauteed kipfler potatoes.