
Panko Pork Cutlets with Pineapple and Ginger Salsa for 4

2 1/2 cups 1/2-inch cubes peeled fresh pineapple	Stir pineapple cubes, sugar, minced ginger, and 3/4 cup water in medium saucepan over medium-high heat until mixture comes to boil. Reduce heat to medium; cover and simmer until pineapple is soft, stirring often and adding more water by 1/4 cupfuls if dry, about 30 minutes. Stir in white wine vinegar. Season pineapple salsa to taste with salt and pepper. /...
2 Tbsp sugar	
2 tsp minced peeled fresh ginger	
3/4 cup (or more) water	
2 tsp white wine vinegar	
4 boneless pork loin chops, trimmed	
2 large eggs	
1 1/4 cups panko (Japanese breadcrumbs)	
1 1/2 tsp ground cumin	
1/3 cup (about) all purpose flour	
3 Tbsp canola oil	

Accompany with Cooper-Garrod