

# Dot's Pretzel Crusted Pork Chops

You love these pretzels, so do we. Rich and Buttery with a hint of garlic and herbs.... It got me thinking, how can we add this flavor to our pork chops? Not only did we find a way, but we found a way to do it with some wood fired fun too

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

**Yield:** 6 people

**Prep time:** 10 Minutes

**Cook time:** 15-20 minutes cooking time

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2.5 lbs	Pork Chops, 1" thick, Fresh	W/O Solutions/brines
½ Cup	Flour, All Purpose	
Taste	Oink Rub, 5280 Culinary	Season to taste
2ea	Eggs, Large	
2 Tbsp	Water, Cold	
2 Cups	Pretzels, Dots, Crushed	Rice sized pieces
¼ Cup	Oil, Olive	

## Prep Directions:

- *Crush pretzels ahead of time*
- *Make seasoned flour ahead of time*

## ***Cooking Directions:***

### **Preparation:**

- Preheat Traeger Timberline to 500 Degrees and add the Traeger Cast Iron Skillet
- Use Traeger Signature blend pellets
- Load Traeger griddle into the grill while preheating
- Place about 4 Tbsp olive oil onto the griddle
- Place the pork onto the griddle and cook at 500 for 5 minutes on the first side, drizzle the top with oil
- Flip the pork onto the second side and cook for another 5-7 minutes or until crusted nicely
- Cook to an internal temperature of 150 degrees. Remove from griddle and smoker and let rest for 5 minutes
- Once rested, serve with Camp Beans or potatoes
- Serve with Fire Honey and Happy Ending BBQ Sauce on the side

## ***Grills / Grill Gear Used:***

- |                                      |                          |
|--------------------------------------|--------------------------|
| • Traeger, Pro34                     | <b>Ace SKU - 8474934</b> |
| • Thermometer, Digital, Instant Read | <b>Ace SKU – 6108419</b> |
| • Pellets, Reserve Blend             | <b>Ace SKU – 8015887</b> |
| • Cast Iron Griddle, Traeger         |                          |
| • Kingsford extra tough Grill Pan    | <b>Ace SKU – 8463135</b> |

## ***Shopping List (Products Used):***

- |                                         |                          |
|-----------------------------------------|--------------------------|
| • Oink Rub, 5280 Culinary               | <b>Ace SKU – 8562050</b> |
| • Fire Honey, 5280 Culinary             | <b>Ace SKU - 8017719</b> |
| • Happy Ending BBQ Sauce, 5280 Culinary | <b>Ace SKU – 8560245</b> |