Weber Kettle – Grilled Pork Chops

Today were showing off some more skills on the kettle grill. We start with some lump charcoal to help with higher temp grilling, add to that some thick pork chops and you have the recipe for happiness. Happy Cooking, Chef Jason

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

##### **Yield:** Serve 2 People

##### **Prep time:** <5 Minutes

##### **Cook time:** 12-14 Minutes (depending on final desired doneness)

Cook Temp: 450˚ F Grill Temperature

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 ea **Pork Chops, Thick Cut 8 oz wt, per chop**

### 1 tbsp **Oil, Canola/Olive Blend**

### 2 tbsp **Oink Rub, 5280 Culinary**

### 2 tbsp **Rub-A-Dub Seasoning, 5280 Culinary**

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# Preparation Directions:

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, blenders and any cooking tools

Clean Weber kettle and chimney before first use – wipe down with damp towel

Open the bottom vents and top vents to 100% open

Load chimney with your choice of lump charcoal – load fuller for longer grilling times

Remove top grill grate and place a piece of foil or foil pan on the grate

Add a Firestarter or tumbleweed, ignite the starter and place the chimney over the starter

Allow the charcoal to ignite about 90% with some unlit coals at the very top

Using heat proof gloves, lift the chimney, remove the foil pan and carefully grab the handles of the chimney

Pour the hot charcoal into the center of the kettle and leave in a pile

Place the dome on the kettle and adjust so temp reaches 450˚ F

While grill is heating up – prep pork chops as follows

Drizzle with oil, just enough to coat pork chops

Season to taste with Oink and Rub-A-Dub

Allow to sit for 5-10 minutes to “soak”

Open the grill and carefully add the pork chops over the hottest part, watch for any signs of flare ups

Using a long pair of tongs, flip the pork chops after 5-6 minutes of cooking

Close the dome after the chops have been flipped

Continue to cook with the lid closed and check temp. desired temp is 145˚ F or above

Once cooked to your desired doneness, remove from the grill, close all vents and put the lid on

Bring pork chops into the kitchen

Serve with BBQ dipping sauce and devour

SHOPPING LIST

Weber Kettle, 22” Premium Ace SKU – 8406605

Weber Heat resistant gloves Ace SKU – 8531758

Weber Chimney, RapidFire, Large Ace SKU – 8211369

Fogo Lump Charcoal Ace SKU – 8028042

Oink Rub, 5280 Culinary Ace SKU – 8562043

Rub-A-Dub Seasoning, 5280 Culinary Ace SKU – 8562050