Grilled Pork Chops on the Weber Grill

This is the tale of 3 Chops, The Butterfly Chop, The single bone Chop and the Porterhouse Chop. All offer some amazing pork goodness and some offer even more meaty bone in goodness. Focus more on the cooking and searing of the chops as that creates the total pork experience. The Weber grill does a great job of delivering the heat and cooking these to juicy prefection. Time to fire up the grill and get cooking. Chef Jason

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

##### **Yield:** 2 Single Bone Pork Chops

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

##### **Cook time:** 8-9 Minutes Per side, depending on doneness desired

# Ingredients

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

### 2 ea **Pork Chop, single bone, center cut 10 oz chop**

### Taste **Oink Rub, 5280 Culinary**

### As needed **Oil, Canolive Canola/Olive Blend**

# Prep Directions:

* + ***Remove pork chops from the fridge and package and allow to breathe and rest for 15 minutes prior to seasoning***
	+ ***Season the pork chops and allow the seasoning to work for 10-15 minutes or while the grill is pre-heating***

# Cooking Notes:

* + For added smoke flavor, add a smoke tube or smoke box with your favorite choice of wood

# Cooking Directions:

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| **Preparation:**

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| * Take the Pork Chops out of the package and place onto a cookie sheet
* Allow to rest at room temp for 10 minutes
* Rub with a very light coat of the canolive oil
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| * Season the chops with Oink as heavy or as light as desired
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| * Be sure to season the steak on ALL SIDES
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| * Rest the steak and let the rub work for 10 - 15 minutes
* Open the Weber Grill, load your GrillGrates and ensure they are clean
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| * Light the Weber and adjust temp to 500-550 degrees
* Allow the grill and GrillGrates to heat up to temp, approx. 15 minutes
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| * Add smoke tube or smoker box if you want a nice addition of wood smoke
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| * Sear the chop on the first side for 8-9 minutes (depending on desired doneness), rotate for cross marks if desired
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| * Carefully flip the chops and sear / finish the second side to your desired temp doneness
* If desired glaze with Fire Honey or BBQ sauce during the last 5 minutes of cooking
* Pork chops will CARRY over cook, allow 3-4 minutes of resting to help settle the juices and temperature of the chop.
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| * Remove the chops from the grill when they reach 145 degrees, place onto a plate or cutting board and allow to rest
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| * Top with the Fire Honey
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# Grills / Grill Gear Used:

* Weber Genesis II E-325, Indigo **Ace SKU – 8017320**
* Grill Grates, for Weber Genesis **Ace SKU – 8014746**
* Thermometer, Digital, Instant Read **Ace SKU – 8882417**
* Kingsford extra tough Grill Pan **Ace SKU – 8463135**

# Shopping List (Products Used):

* Oink Rub, 5280 Culinary **Ace SKU – 8562043**
* Tiki Tiki Rub, 5280 Culinary **Ace SKU – 8017400**
* Fire Honey, 5280 Culinary **Ace SKU – 8017719**