



Reverse-Seared Grilled Pork Chops

Ready to kick off grilling season? Let's do it with this reverse-seared pork chop on the charcoal grill!

SERVINGS: 2

PREPPING TIME: 1 HR

COOKING TIME: 15 MIN

INGREDIENTS

- 2 thick-cut pork chops (about 1.5" thick)
- 2 Tbsp salt
- 1/2 Tbsp Black Pepper
- 1 Tbsp Garlic Powder
- 1 Tbsp Onion Powder
- 1 Tbsp Smoked or regular Paprika
- 1 Tbsp of Chili Powder
- 1 Tbsp of Brown Sugar
- 1/4 tsp of Cayenne Pepper

DIRECTIONS

1. Thaw out your pork chops.
2. Mix together the dry ingredients for your pork rub in a small bowl.
3. Coat your pork chops in the rub and let sit at room temp for about an hour (while you prep your grill or oven).
4. I like to use a mixture of charcoal and applewood chips for pork chops. Get your charcoal going and set them in your grill off to one side. We are going to start the chops on indirect heat, and then sear them at the end, directly over the coals.
5. If you want to do this in the oven, you can just follow the same directions for internal temperature. Preheat your oven to 350°F and proceed to the next step, then finish up your chops by searing in a cast-iron skillet instead of over the charcoal.
6. Place your chops on the grill on a different side from the coals.
7. Cook chops until internal temp reaches 125°F (About 10 mins).
8. Transfer chops to direct heat (over charcoal or into a hot skillet) and cook for one minute on each side until internal temp reaches 140°F. I like to also give the edges a quick sear by rolling the chops on edge with a set of tongs, for extra crispiness!
9. Pull chops onto a plate and let rest 5 minutes.
10. Thoroughly enjoy!