



Chile Rubbed Grilled Pork Chops

Recipe adapted from the National Pork Board. For more information, visit porkbeinspired.com.

Ingredients

4 boneless sirloin pork chops, about 6-oz each, 1/2 inch thick
2 cloves garlic, crushed
1 tablespoon ground cumin
1 teaspoon red pepper flakes
1/2 cup fresh lime juice
1/2 teaspoon salt
1/4 teaspoon black pepper, freshly ground
3 jalapeno Chile, seeded, very finely minced, about 1/4 cup
2 tablespoons sesame oil
2 tablespoons soy sauce
1/8 teaspoon sugar

Instructions

For Rub and Marinade

Stir together jalapeno, sesame oil, soy sauce and sugar together in a small bowl. Wearing disposable gloves, rub mixture over all surfaces of chops. Place chops in single layer in shallow dish. In a large measuring cup, stir together all marinade ingredients; pour over chops, set aside for 20-30 minutes.

Chop preparation

Set EGG for direct cooking (no convEGGtor) at 400°F/204°C.

Remove chops from marinade, discarding marinade. Grill chops on EGG, turning once, to medium doneness, about 3-4 minutes per side, until internal temperature on a thermometer reads 145°F/63°C, followed by a 3-minute rest time.

Serves 4.

Best served with avocado-corn salsa!