

Cedar Planked Pork Chops

Serves 4

4 double bone-in pork chops
3/4 cup canola oil
1/2 cup Lee & Perrin's Marinade for Chicken
1 BOU Chicken Bouillon cube
BOU Java Rub (see recipe below)
Fresh bay leaves
2 Big Green Egg Cedar Planks, soaked

Method

Soak the planks for at least 2 hours in water prior to grilling.

Combine the salad oil, BOU Chicken Cube and Lea & Perrin's. Blend well for approximately 45 seconds.

Place the pork chops in a shallow pan; pour the BOU-flavored oil over the chops. Top with bay leaves. Turn the chops over to ensure they are totally coated. Marinate 3 to 4 hours; remove from the marinade and drain. Season both sides liberally with BOU Java Rub.

Set the EGG for indirect cooking at 400°F/204°C. Place the soaked planks on the EGG for 30 seconds; flip the planks and add the seasoned chops to the planks. Cook to the desired doneness (the internal temperature for the pork chops should reach 130 to 145°F – check temperature at 15 minutes).

Note: If the sides of the cedar plank start smoldering, spray the edges only with water (spray only the plank – do not spray the chops)

BOU Java Rub

2 BOU Chicken Bouillon Cubes
1/4 cup espresso coffee, finely ground
2 tbsp lemon zest, finely grated
1/2 cup brown sugar
2 tbsp sea salt
1 tbsp granulated garlic
1 1/2 tsp coriander, ground
3 tbsp chipotle chili powder
2 tbsp black pepper, freshly ground
3 tbsp smoked paprika
1 tsp roasted cumin, ground

1½ tbsp unsweetened cocoa powder

1 tsp dry mustard

1½ tbsp ancho chili powder

Method

Combine all ingredients in a blender for about 45 seconds.

Place into a storage container with a lid; store in a cool dry place