

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

September, 2014

Grilled Pork Chops with Apple-Bourbon Glaze

Ingredients:

- 2 Tbsp. dark brown sugar
- 1 ½ tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1 tsp. garlic powder
- 1/2 tsp. paprika
- 4 (12 oz.) bone-in pork rib chops
- 2 Tbsp. olive oil
- Apple Bourbon Glaze

Apple Bourbon Glaze:

- 1 (12 oz.) can frozen apple juice concentrate, thawed
- 1 cup bourbon
- 3 Tbsp. dark brown sugar
- 1 Tbsp. Dijon mustard
- 1/2 tsp. kosher salt
- 1/2 tsp. dried crushed red pepper



Preparations:

- 1.) Stir together first 5 ingredients. Brush pork with olive oil and rub both sides with sugar mixture. Place pork in a 9x13 inch baking dish; cover and chill 12 to 24 hours. Remove pork from refrigerator, and let stand at room temperature 30 minutes. Meanwhile, prepare glaze.
- 2.) Preheat grill to 350-400 degrees (medium-high) heat. Grill chops, covered with grill lid for 6 to 8 minutes on each side or until almost done. Brush chops with glaze; turn and brush other side with glaze. Grill, covered with grill lid for 2 minutes.
- 3.) Repeat process, without grill lid and turning chops every 10 seconds, until glaze thickens and chops are cooked through.

Apple Bourbon Glaze Preparations:

- 1.) Stir together first 5 ingredients in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to medium, and simmer, stirring occasionally for 13 to 15 minutes or until mixture has thickened and is reduced to about 1 cup. Stir in red pepper.

Makes 4 servings

Find this recipe and many more at Fostersbodyandpaint.com