

CHUCK WAGONTM

Mobile Grilling Systems

Bourbon Style Pork Chops

You aren't going to believe this one. One of America's classics, the pork chop, can be completely transformed by a mixture of terrific spices and a little bourbon.

Try this one out to see how the pork chop was meant to be eaten.

Servings

Four

Ingredients

The Main Ingredient:

- 4 bone-in pure rub chops (1-1/4 to 1-1/2 inches thick; 2 to 3 lb. total)

The Brine - To prepare the brine you'll need to add these ingredients together:

- About a quarter cup of premium bourbon
- 3 Tablespoon of dark brown sugar
- 2 Tablespoons of molasses
- 1-ounce of kosher salt

The Spice Rub - This mixture is complex and bold, and really brings out an amazing flavor. Mix the following together:

- 1 Tablespoon of sweet Hungarian paprika
- 1 teaspoon of ground cayenne
- 1 Tablespoon of dark brown sugar
- 1 Tablespoon of freshly ground black pepper
- 2 teaspoons of ground dried sage
- 1-1/2 teaspoons of dry mustard
- 1 teaspoon of ground cumin
- 1 teaspoon of ground coriander
- 1 Tablespoon of kosher salt



Instructions

This might look like a complicated recipe, but it's easy as can be. Follow these steps:

The brining process:

1. Take 2 cups of warm water and add the brine mixture. Stir it together until it is dissolved.
2. Add 1 cup of ice to the bowl of brine and stir quickly to cool the brine down.
3. Take the pork chops and place in a pan. Pour the brined mixture over them until they're submerged. Cover with plastic wraps and refrigerate for 3 to 4 hours.
4. After the pork chops are fully brined remove them from the brine and pat them dry.

Making the perfect spice rub:

1. Combine all of the spices in a bowl to create a rub.

The Best Part – Grilling the perfect chops:

1. Fire up the ChuckWagon to a medium-high heat.
2. Take the rub and spread about 2 to 3 Tablespoons over all sides of the pork chop – even the edges.
3. Grill over a direct heat and flip once there are dark brown grill marks on both sides. This will be about 2-minutes on each side.
4. When the pork chops have a nice sear you'll want to move them to the cooler side of the grill. It's important that you use an internal thermometer and get them up to a heat of 145 degrees Fahrenheit. This is going to be about 4 to 6 minutes on each side.
5. Let the pork chops rest for about 5 minutes to let the flavors fully settle.

This recipe is much simpler than you might think and always delivers a perfect, juicy chop straight from the grill. Try it out on your ChuckWagon to see how the pork chop can reach a whole new level.

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