

Everything BARBEQUE

Outfitting Backyard Chefs



Scott's Favorite Pork Chops

Pork Chops – I use boneless 1" cut

Bad Byron's Butt Rub

Extra Virgin Olive Oil

Bacon

1 Lemon

Karo Light Corn Syrup

Wood chips 3 handfuls oak and 1 handful pecan for every hour of cooking OR wood chunks 2 oak and 1 pecan for every hour of cooking

The night before grilling - season both sides of the chops with Bad Byron's Butt Rub. Double bag in ziplocks and place in the fridge.

Four hours before grilling - add Extra Virgin Olive oil to the bags. Massage bags, put back in refrigerator, flip bags one time before cooking. Soak 2 small chunks of pecan and 2 pieces of oak.

30 minutes before grilling - bring chops to room temp. Wrap the chops in bacon.

Make an indirect fire using Weber charcoal basket holders in a V shape. Place a water pan in the center, closest to the heat, with about half inch of water. Squeeze the juice of an entire lemon in to the water, cut up the lemon and toss it into the water pan as well.

Just before grilling - remove wood chunks from water, place directly on to the hot charcoal in the Weber baskets.

Place the chops away from the direct heat and let them take on that wonderful smoke. Turn them after 7-10 minutes and rotate to ensure even temperature and exposure to the indirect heat. Place the chops directly over the hot charcoal for 2 minutes per side. Adjust the air vents down to control the tendency

of bacon grease flair-ups. This will sear the outer surface, sealing in the juices. Move the chops back in to their indirect heat spot on the cooking grate. Drizzle Karo Light Corn Syrup all over the chop. Turn and rotate chop adding Karo to the other side of the chop. Do this for no more than a total of 4-5 minutes.

Remove the chops and seal in extra heavy duty foil. Place the chops back on the cooking grate directly over the hot charcoal. You will really hear the chops liquids boiling. Do this for 1-2 minutes max. Move the sealed chops back in to their indirect heat spot on the cooking grate and let them cook for another 3-5 minutes.

Remove the sealed bag from the grill and let them rest sealed for 2-4 minutes before opening. (This lets the juices run back in to the chops) Serve those little pigs up!

I know this sounds like a lot of work, but these chops have been, by far, the very best I have ever cooked. My children couldn't get enough. Chops have eluded me for years. I combined about 3 different schools of thought on how best to cook a chop for this recipe, and the flavor and the tenderness of these chops were right on the mark!