

CHILI RUBBED PORK CHOPS WITH GRILLED APPLE SALSA

 4 servings  35 minutes

Chef Gregory's says there is no reason to heat the kitchen; this can be made on the grill in less time than you think.

A juicy bone-in one-inch thick pork chop is paired with a fruit-forward Granny Smith Apple & Jalapeno salsa.

Great for the fall and perfect with an SMV Red Blend.



INGREDIENTS

- 1 TABLESPOON CHILI POWDER
- 1 1/2 TEASPOONS PACKED BROWN SUGAR
- 3/4 TEASPOON GARLIC POWDER
- 3/4 TEASPOON ONION POWDER
- 1/2 TEASPOON SALT
- FOUR 1 INCH THICK BONE-IN PORK CHOPS

APPLE SALSA

- 3 GRANNY SMITH APPLES 1/2 IN SLICES
- 1 JALAPEÑO HALVED LENGTHWISE (SEEDS REMOVED)
- 1 TABLESPOON FRESHLY SQUEEZED LIME JUICE



INSTRUCTIONS

PREPARE THE CHOPS:

IN A SHALLOW BOWL, COMBINE THE CHILI POWDER, GARLIC POWDER, ONION POWDER, BROWN SUGAR AND SALT. SPRINKLE BOTH SIDES OF THE PORK CHOP AND LET SIT AT ROOM TEMPERATURE WHILE YOU PREPARE THE SALSA.

PREPARE THE SALSA:

PREPARE THE OUTDOOR GRILL TO MEDIUM-HIGH HEAT AND LIGHTLY OIL THE GRATE. GRILL THE SLICED APPLE AND JALAPENO UNTIL LIGHTLY CHARRED (2-3 MINUTES A SIDE). REMOVE APPLE AND JALAPENO FROM GRILL AND DICE PLACE IN A MEDIUM BOWL. COMBINE APPLE, JALAPENO AND LIME JUICE. SEASON TO TASTE WITH SALT.

GRILLED THE CHOPS:

GRILL PORK CHOPS UNTIL INTERNAL TEMPERATURE REACHES BETWEEN 145°F AND 160°F (4-5 MINUTES PER SIDE). SERVE WITH SAVORY SALSA SPOONED OVER THE TOP AND ENJOY.