



**CHAIRMAN'S  
RESERVE**



difficulty rating

**servings:** 4 | **prep time:** 15 minutes | **cook time:** 30 minutes | **cut:** chop | **method:** grill

## grilled pork chops with maple glaze

For a full-bodied fall twist on your grilled pork chops, add a dark maple glaze with a kick of spice from the cayenne pepper.

### INGREDIENTS:

- 4 Chairman's Reserve® bone-in ribeye (rib) pork chops, 1" thick, about 14 ounces each
- 1½ teaspoons sweet paprika
- 1 teaspoon coarse (kosher) salt
- 1 teaspoon dried thyme
- ¼ teaspoon freshly ground black pepper
- ½ teaspoon granulated garlic
- ½ teaspoon granulated onion
- ⅛ teaspoon cayenne pepper
- 3 tablespoons pure maple syrup, preferably dark amber (robust flavor)

### DIRECTIONS:

1. In a small bowl combine paprika, salt, thyme, black pepper, granulated garlic, granulated onion and cayenne. Season chops on both sides with spice mixture.
2. Prepare grill for direct and indirect cooking over high heat (450°F). Turn one burner off, or for a charcoal grill, keep the area around the outside edge of grill grate clear of coals.
3. Lightly oil grill grates. Grill chops, with the lid closed, until well-seared with grill marks, turning once, about 2 minutes per side. Move to cooler part of grill. Grill until internal temperature reads 135°F on an instant-read thermometer, about 15 minutes more. Return to hotter area of grill and grill, with lid mostly closed, brushing the chops with the syrup to glaze them, turning once or twice, until temperature reaches 145°F, 3 to 5 minutes more. Remove from the grill and let stand for 3 to 5 minutes. (The temperature will rise about 5°F during this time.)