

BACKYARD FLAVOR

RECIPE SERIES



PORK CHOPS

HERE'S WHAT YOU WILL NEED

- Thick Cut Pork Chops
- Plowboys Yardbird Rub
- Plowboys En Fuego

REMOVE chops from fridge and let them rise to room temp as you fire up your pit.

PREHEAT cooker to 325° F and let it settle in for 15-20 minutes.

PAT chops dry with a paper towel on both sides.

APPLY Plowboys Yardbird Rub to both sides. Don't forget the sides of those big chops!

PRO TIP: Ensure seasoning makes good contact with the meat by gently patting any areas where the seasoning is dry. "Rubbing" into the meat is not necessary. The goal is to pull the moisture from the pork to rehydrate the seasonings. This creates the best bark and caramelization.

REST the chops until you see them start to "sweat"... This is the magic happening! Now you're ready to cook!

START the chops on the hottest part of the grill. Start with six minutes on the first side and 4 minutes on the second side.

MOVE pork to cooler spot on the grill until it reaches an internal temperature of 145-150 degrees.

REMOVE from grill/smoker and rest for 5 minutes. Chops go great with an apple slaw or broccoli salad in the summer. In the winter months, try grilled brussels with bacon and Dijon dressing.

PRO TIP: Brush Plowboys En Fuego sauce on your chops for a sweet and spicy glaze. Return to the hottest part of the grill for 45 seconds a side.



FLAVOR PROFILE

Plowboys Yardbird Rub

Yardbird is a balanced blend of savory, sweet, salty, and a touch of heat fueled by chipotle pepper. It can be used as a season salt for anything from meat, fish, poultry, veggies, and more.

Plowboys En Fuego

A kicked up chipotle version of our Sweet 180 sauce. While the name implies a HOT bbq sauce, En Fuego is more of a sweet and spicy blend with fruity notes. Our favorite for pork, it makes an excellent glaze on seafood.