



Smoky Grilled Pork Chops

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

55 mins

Description

A homemade seasoning flavors these grilled pork chops for a spicy smoky flavor These familyfavorite chops are always requested at barbecues I like to serve them with loaded baked potatoes and a garden salad

Ingredients

— - 1 tablespoon seasoned salt (such as LAWRY'S) - 1 tablespoon garlic powder - 1 tablespoon onion powder - 1 tablespoon ground paprika - 2 teaspoons Worcestershire sauce - 1 teaspoon ground black pepper - 1 teaspoon liquid smoke flavoring - 4 bone-in pork chops (1/2- to 3/4-inch thick)

Instructions

1. Preheat an outdoor grill for indirect cooking over medium heat and lightly oil the grate. Mix seasoned salt
2. garlic powder
3. onion powder
4. paprika
5. Worcestershire sauce
6. pepper
7. and liquid smoke together in a small bowl until thoroughly combined. Rinse pork chops. Sprinkle wet chops on both sides with spice mixture. Massage spices into meat
8. then let stand for 10 minutes. Cook chops on the preheated grill over indirect heat until no longer pink inside
9. about 12 minutes per side. An instant-read thermometer should read at least 145 degrees F (63 degrees C). Let stand for 10 minutes before serving.