

Grilled Pork Chops with Spicy Balsamic Grilled Peaches

Doug Keiles, Ribs Within BBQ

Ingredients

- 2 thick cut (1" if possible) bone-in pork chops
- 2 cups apple cider
- 2 cups water
- 1 Cup of Ribs Within Rub4All BBQ Rub
OR
- ½ cup granulated sugar
- ⅓ cup kosher salt

- 2 sprigs rosemary
- 2 cloves garlic, peeled and smashed
- 1 teaspoon black peppercorns
- Olive oil
- kosher salt and freshly cracked black pepper

For the Grilled Peach Salsa

- 2 peaches, pitted and halved
- 2 tablespoons olive oil, divided
- 3 teaspoons Ribs Within Rub4All
- ½ cup slivered red onion
- 3 teaspoons white balsamic vinegar
- 1½ teaspoons Vietnamese chili garlic sauce
- fresh basil leaves

- Kosher Salt

Instructions

1. Rinse the pork chops, pat dry and place in a freezer bag.
2. Bring the apple cider, water, ½ cup sugar and ⅓ cup kosher salt to a boil in a small saucepan. Stir until sugar and salt dissolves. Remove from heat and add a few ice cubes to cool the brine. Allow to cool completely then add to the freezer bags with the pork chops along with the rosemary sprigs, garlic cloves and black peppercorns. Refrigerate for at least 4 hours up to overnight.
3. Remove the pork chops from the brine and discard the brine. Pat the pork dry with a paper towel and lightly brush with olive oil and season with Rub4All
4. Preheat one side of the grill to high and one side to low. Brown the chops for about 5 minutes or until nice grill marks develop and then turn to the other side and cook for another 5 minutes. Turn the chops over and move them to the low-heat part of the grill. Cook for another 10-12 minutes or until the pork reaches an internal temperature of 155 degrees in the thickest part of the chop. Transfer to a platter and tent with aluminum foil for about 5 minutes and chops reach 160 degrees.
5. While pork chops are cooking on the low temperature side of the grill, lightly coat the peach halves on the fleshy side of the fruit with 1 tablespoon of olive oil and sprinkle with 2 teaspoons of Rub4All.
6. Grill the peaches flesh side down on the high temperature side of the grill for about 4-5 minutes on each side. Transfer to a cutting board and cut into slices. Mix the red onions with the remaining tablespoon of olive oil, white balsamic vinegar, chili garlic sauce, 1 teaspoon Rub4All and a pinch of kosher salt. Add the sliced peaches to the red onions and gently mix.
7. Top the pork chops with the peaches and onion mix and garnish with torn basil leaves. Spoon the balsamic juices onto the pork along with the peaches and onions for added flavor.