

Melt-In-Your-Mouth Coffee Crusted Pork Chops

Cook Time 1 hour



Ingredients

- ¼ cup onion powder
- ¼ cup garlic powder
- 1 TBSP season salt
- 1 TSP thyme
- 1 TBSP black pepper
- 1 TBSP chili powder
- 1 TSP cayenne pepper
- 2 TSP ground coffee
- ¼ cup light brown sugar
- 3 TBSP creole seasoning
- 1 TSP celery salt
- 1 TBSP paprika
- 1 TSP cinnamon

Instructions

1. Mix together the dried spices and rub into all sides of the pork chops.
2. Allow dry spices to marinate for 20 minutes before grilling.
3. Grill at 225° for 1 hour, turning over halfway through grilling.
Cook until internal temperature reaches 140-160°.
4. Allow meat to rest for 5-10 minutes before cutting.

Grilling Tips

- When cooking with charcoal use lump coal rather than briquettes. You will have a cleaner, healthier fire.
- Clean your grill with a long-handled brush after the temperature is hot to remove any dirty residue.
- Use dry brine for red meats and a wet brine for white meats.
- Use tongs when grilling meat. Do not use utensils that will pierce meat while cooking.

*If you prefer a Whole30 or Keto recipe, eliminate the brown sugar from your spice rub.