

**Grilled Bone-in Thick Pork Chops
(with Bourbon Molasses Seasoning)
Burt Kemp**

4 (3/4- to 1-inch-thick) rib pork chops
3 tablespoons olive oil
Burt's Bourbon Molasses Seasoning



Burt Kemp - Chef

Preheat grill to 325°F.

Wash and scrape pork chops. Pat the chops dry with a paper towel. Rub light coat of olive oil on the chops. Pat Burt's Bourbon Molasses Seasoning on one side and place on the grill with the seasoned side up.

Cook for 5 minutes. If you want grill marks use the 10 o'clock and 2 o'clock rotation. Flip the chops and season with Burt's Bourbon Molasses Seasoning. Again, if you want grill marks use the 10 o'clock and 2 o'clock rotation.

When the chops reach 165°, they are ready to remove from the grill. Let them rest covered for 15 minutes before serving.

Serves: 4

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