



Juicy Pellet Grill Pork Chops

Ingredients:

- 2 bone-in pork chops, at least 1.5 inches thick
- Your favorite BBQ rub
- Olive oil
- Salt and pepper

Instructions:

1. **Prepare the Pork Chops:** Pat the pork chops dry with paper towels. Season both sides generously with your favorite BBQ rub, salt, and pepper.
2. **Preheat the Grill:** Preheat your pellet grill to 225°F (107°C). Use a wood like hickory or apple for a smoky flavor.
3. **Smoke the Chops:** Place the seasoned pork chops directly on the grill grates. Close the lid and let them smoke until they reach an internal temperature of 140°F (60°C). This should take about 1-2 hours, depending on the thickness of the chops.
4. **Sear the Chops:** Once the internal temperature reaches 140°F, crank up the heat to 450°F (232°C). Sear the chops for 2-3 minutes per side, or until they develop a nice crust.
5. **Rest and Serve:** Remove the chops from the grill and let them rest for 5-10 minutes before slicing and serving.

Tips:

- Brine your pork chops before grilling to add extra moisture and flavor.
- Don't overcrowd the grill.
- Use a meat thermometer to check for doneness.
- Experiment with different rubs to find your favorite.
- Let the chops rest for a few minutes before slicing to lock in the juices.

Additional Information:

- **Prep time:** 10 minutes
- **Cook time:** 1-2 hours
- **Serves:** 2 people