

# Glazed Double Cut Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		pork
1/4	cup	coarsely ground black pepper
2	tablespoons	dark brown sugar - packed
2	teaspoons	smoked paprika
4		double cut bone in pork chops (about 1 lb each)
		vegetable oil
		sauce
4	tablespoons	unsalted butter
2	cups	diced onion
1	cup	apple cider vinegar
3/4	cup	dark brown sugar - packed
1 1/2	cups	ketchup
1 1/4	cups	apple juice
1	cup	maple syrup
1/2	cup	bourbon
1/2	cup	prunes
1/4	cup	worcestershire sauce
1/4	teaspoon	cayenne pepper
		kosher salt and pepper

Mix 2 tablespoons salt, black pepper, brown sugar and paprika in a bowl, then rub all over chops. Wrap in plastic wrap and refrigerate for 2-4 hours.

Melt butter in a saucepan over medium heat, then add onions and cook until translucent, about 4 minutes. Stir in vinegar and brown sugar until dissolved, Add the ketchup, apple juice, syrup, bourbon, prunes, worcestshire sauce, cayenne, 1 tablespoon salt and 1.5 tspns black pepper and bring to a boil. Reduce to a simmer and cook until thickened, about 30 minutes. Puree.

Preheat grill to medium and oil grates. Place chops directly over flame and grill until half cooked and marked, about 15 minutes. Turn and place on cooler area; cover and cook until 145, 15-20 minutes more. Uncover and brush with sauce, then cover and cook until glazed, about 5 more minutes. Transfer to cutting board and brush with more sauce. Tent and rest 10 minutes. Serve with sauce.