

Grilled Giant Pork Chops with Adobo Paste

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2 1/2	tablespoons	olive oil
2	tablespoons	paprika
1 1/2	tablespoons	dried oregano - crumbled
1	tablespoon	garlic - minced
1 1/2	teaspoons	ground cumin
1 1/2	teaspoons	dried crushed red pepper
1 1/2	teaspoons	fresh lime zest - finely grated
1 1/2	teaspoons	kosher salt
1/4	teaspoon	black pepper
4		bone-in loin pork chops - 3/4 lb each 1-1.5" thick

Prepare grill

Stir together all ingredients except chops in a bowl to form paste, then rub paste all over chops.

Oil grill rack, then grill chops over coals, turning occasionally, until browned, 2 to 3 minutes total.

Move chops to area with no coals underneath, then cover with inverted roasting pan and grill, turning chops once, until 145, 8 to 10 minutes. Transfer to platter and let stand 5 minutes.