

Peach-Mustard Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		pork chops - 1.5" thick corn oil kosher salt freshly ground black pepper

peach mustard bbq sauce

3 tablespoons unsalted butter 2 tablespoons onion - minced 3 tablespoons cider vinegar
1/2 cup whole grain mustard 1/4 cup dijon mustard 3/4 cup peach preserves 1 tablespoon
bourbon 1/2 teaspoon kosher salt

Prepare grill with high heat for both direct and indirect grilling. Position a drip pan under grate on cool side.

Brush chops on both sides with oil and season with salt and pepper. Set aside for 15 minutes.

Grill chops over the heat until brown on both sides, about 4 minutes per side. Move them to cool side of the grill and brush with some of the BBQ sauce. Cook the chops, covered, turning and basting with sauce every 5 minutes, until a thermometer registers 140, about 15 minutes. Let rest for 10 minutes.

Melt butter in a saucepan over medium heat. Add onion and garlic and cook until translucent, about 3 minutes. Add the vinegar and boil until almost completely reduced and the mixture looks like wet sand, about 4 minutes. Whisk in both mustards and the preserves. Simmer, whisking, until jam melts, about 1 minute. Remove from heat and stir in bourbon and salt.