

Whiskey-Mustard Pork Chops with Grilled Apples

Recipe from *Weber's Time to Grill™* by Jamie Purviance

Serves: 4 // Prep time: 15 minutes | Grilling time: 12 to 16 minutes

INGREDIENTS

GLAZE

¼ cup whiskey

¼ cup packed brown sugar

2 tablespoons whole-grain mustard

1 teaspoon pure vanilla extract



4 bone-in pork loin chops, each about 8 ounces and 1 inch thick, trimmed of excess fat

Vegetable oil

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

4 Granny Smith apples, cored and cut into ½-inch wedges

1 tablespoon finely chopped fresh tarragon leaves

INSTRUCTIONS

- 1 In a small bowl whisk the glaze ingredients until the brown sugar dissolves. Reserve 3 tablespoons of the glaze in a large bowl.
- 2 Lightly coat the pork chops on both sides with oil, season evenly with salt and pepper, and brush with the whiskey glaze in the small bowl. Allow the chops to stand at room temperature for 15 to 30 minutes before grilling.
- 3 Prepare the grill for direct cooking over medium heat (350° to 450°F).
- 4 Lightly coat the apple slices on both sides with oil.
- 5 Grill the apples over **direct medium heat**, with the lid closed, until crisp-tender and lightly charred, 4 to 6 minutes, turning once or twice. Transfer the apple slices to the large bowl with the reserved whiskey glaze, add the tarragon, and toss to coat.

- 6 Grill the chops over ***direct medium heat***, with the lid closed, until still slightly pink in the center, 8 to 10 minutes, turning once or twice. Remove from the grill and let rest for 3 to 5 minutes. Serve the chops warm with the grilled apples.