



## **Grilled Pork Chops with a Peach and Mustard Sauce**

### **Makes 4 Servings**

4 Thick Bone-In Pork Chops  
Cooking Spray  
4 Tbsp Pontiac Trail Pig Powder  
1 Cup Apple Cider Vinegar  
3/4 Cup Peach Preserves  
4 Cloves of Garlic, Smashed  
1 Tbsp Worcestershire Sauce  
2 Peaches, halved and de-pitted  
Pinch of Red Pepper Flakes (if desired)

### **Preparation:**

Spray the pork chops with cooking spray and rub 1 tbsp Pontiac Trail Pig Powder on each side of the chops.

Place chops in a ziplock bag and put in fridge for 2-4 hours (or longer).

To make the sauce combine apple cider vinegar, mustard, Worcestershire Sauce and garlic in a small sauce pan. Stir to combine and simmer till thickened. About 10 minutes. Cool. Divide sauce into halves. 1/2 for basting and the other for serving.

Preheat the grill to medium high. Cook the pork chops, turn and baste about every 5 minutes until done. About 15 minutes total.

Towards the end of cooking add the halved peaches. Baste them as well top and bottom and then grill until soft and fragrant.

Let rest 10 minutes before serving.

I served this with a little sauce under the chop and the grilled peaches on top. Side salad of kale and veggies.

Enjoy!