

Joe Lasher's Grilled Pork Chops with Bacon Fried Apples and Onions

Prep time: 45 mins Cook Time: 45 mins Serves: 4

Ingredients:

- 4 Thick Cut Pork Chops (bone in or out)
- 8 Slices of thick cut bacon
- 4 Medium green apples, sliced
- 2 Medium yellow onions, sliced
- ¼ Tbsp. of fresh thyme
- 1 Tbsp. coarse ground black pepper
- 1 Tbsp. kosher salt
- ½ Cup Apple Preserves
- ¼ Cup honey
- 1 Tbsp cinnamon
- 1 Tbsp brown sugar
- 1 Tbsp butter
- 1 Tbsp olive oil

Instructions:

1. Preheat grill/smoker/oven to 375-400 degrees.
2. Lightly coat pork chops with olive oil, salt and pepper to taste and set aside.
3. In small saucepan bring Apple preserves, honey, cinnamon, brown sugar and butter to boil over medium heat. Reduce to low and let simmer for 5 minutes, then remove from heat and set aside.
4. On stove top, fry bacon until crisp and remove, leaving about 1 tablespoon of bacon fat in pan.
5. Return pan to medium heat and add apples, onion and thyme. Toss to coat and stir frequently until apples and onions are semi-soft. Remove from heat. Add black pepper to taste and cover to keep warm.
6. Place pork chops on grill over direct heat. After three minutes, twist for grill marks. After 3 minutes, turn pork chops and baste with Apple-Cinnamon glaze. After three minutes, twist for grill marks and glaze. Continue to glaze every three minutes until pork reaches internal temp of 145 degrees.
7. Pull pork chops and let rest 5 minutes before plating over dollop of glaze and side of apples and onions!