

Lick Your Chops!

Peach-Mustard Pork Chops

From Food Network Kitchens

Difficulty: Easy - Prep Time: 25 minutes - Inactive Prep Time: 25 minutes

Cook Time: 23 minutes - Yield: 4 servings

4 (1 1/2-inch thick) pork chops
Safflower or corn oil, for brushing
Kosher salt
Freshly ground black pepper
Peach-Mustard BBQ Sauce, recipe follows

Prepare an outdoor grill with a high heat for both direct and indirect grilling. Position a drip pan under the grate on the cooler side of the grill.

Brush the pork chops on both sides with oil and season with salt and black pepper to taste. Set aside for 15 minutes.

Grill the chops over the heat until brown on both sides, about 4 minutes per side.

Move them to the cool side of the grill and brush with some of the Peach-Mustard BBQ Sauce. Cook the chops, covered, turning and basting with sauce every 5 minutes, until an instant-read thermometer inserted crosswise into the chops registers 140 degrees F, about 15 minutes more. Let rest for 10 minutes.

To serve: Drizzle the chops with more sauce and serve.

Peach-Mustard BBQ Sauce

3 tablespoons unsalted butter
2 tablespoons minced onion
2 cloves garlic, minced
3 tablespoons cider vinegar
1/2 cup whole-grain mustard
1/4 cup Dijon mustard
3/4 cup peach jam or preserves
1 tablespoon bourbon
1/2 teaspoon kosher salt

Melt the butter in a saucepan over medium heat. Add the 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 jam or preserves. Simmer, whisking, until jam melts, about 1 minute. Remove the pan from the heat and stir in the bourbon and salt.

Cook's Note: The bourbon is stirred in at the end--uncooked--to give a genuine jolt to the sauce. This Southern blend goes great with pork but is also a good finisher for chicken, duck, or veal.

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