

# Grilled Savory Pork Chops

Secret recipe to the best pork chops you will grill at home. Coffee grounds. What? Yes, coffee grounds. Adding this to the salt and pepper rub will allow a great sear without the long grilling duration and over cooked meat. Simply rub in sea salt, pepper and coffee grounds and put on the grill.



## Sample Recipe

	Recipe serves	Prepared for
	4	8

Ingredient	Amount	Scaled amount
Pork Chops, bone-in	4 ----	8 ----
Coffee grounds	1/4 cup	1/2 cup
Sea Salt	2 tbsp	4 tbsp
Pepper	1 tbsp	2 tbsp

## Instructions

1. Prepare an outdoor grill to cook directly over medium heat.
2. In a small bowl, combine the coffee, sea salt and pepper. Mix well.
3. Season the pork chops on both sides with the coffee mixture, rubbing it into the chops.
4. Place the chops on the grill and cook for 4 to 5 minutes, until well-browned. Flip the chops and cook for 4 to 5 minutes more, until browned and cooked to an internal temperature of 150°F (65°C).
5. Transfer the chops to a platter and let rest for 5 minutes before serving.



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