

# Barbecued Pork Chops

Juicy barbecue pork chops with smoky homemade BBQ sauce. Perfect for grilling or baking. Easy weeknight dinner recipe with step-by-step instructions.

15 min

PREP

20 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 1 tbsp olive oil
- 2 clove garlic
- 2 tbsp brown sugar
- 2 tbsp Worcestershire sauce
- 1 tbsp honey
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp cumin
- 1 cup ketchup
- 1 tsp salt
- 1 tsp black pepper

## Instructions

### 1 Make the spice rub

Mince 2 cloves of garlic finely. In a small bowl, mix 1 tablespoon olive oil, minced garlic, 2 tablespoons smoked paprika, 2 tablespoons onion powder, 1 tablespoon ground cumin, 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon chili powder until well combined.

2 Pat the pork chops completely dry with paper towels. Rub the spice mixture evenly over both sides of each chop, pressing gently so the seasoning adheres to the meat.

3 Let the seasoned pork chops rest at room temperature for 15 minutes while you prepare the barbecue sauce.

#### 4 **Make the barbecue sauce**

In a small saucepan, whisk together 1 cup ketchup, 1 teaspoon apple cider vinegar, and 1 teaspoon honey until smooth.

5 Bring the sauce to a gentle simmer over medium heat, stirring occasionally. Cook for 3-4 minutes until slightly thickened and glossy.

6 Remove from heat and set aside half of the sauce for serving. Reserve the other half for basting during cooking.

#### 7 **Cook the pork chops**

Heat a grill pan or outdoor grill to medium-high heat (about 200°C/400°F). Lightly oil the cooking surface to prevent sticking.

8 Cook the pork chops for 4-5 minutes on the first side without moving them, until you see nice grill marks forming.

9 Flip the chops and cook for another 3-4 minutes. Brush the cooked side generously with the reserved barbecue sauce.

10 Continue cooking until the internal temperature reaches 63°C (145°F) when tested with a meat thermometer, about 1-2 more minutes. Brush the second side with sauce during the last minute.

#### 11 **Rest and serve**

Transfer the pork chops to a serving platter and tent loosely with foil. Let rest for 5 minutes to allow the juices to redistribute.

12 Serve hot with the reserved barbecue sauce on the side for extra flavor.

## Tips

Choose bone-in pork chops that are 1 to 1.5 inches thick for the best combination of flavor and juiciness. The bone acts as a heat conductor and helps prevent overcooking.

Pat the pork chops completely dry with paper towels before applying the rub. Moisture on the surface prevents proper browning and caramelization.

Let seasoned pork chops come to room temperature for 15-20 minutes before cooking. This ensures more even cooking throughout the meat.

Reserve some barbecue sauce separately before using it on raw meat. This reserved sauce can be served alongside the finished dish without food safety concerns.

Use a meat thermometer inserted into the thickest part of the chop, away from the bone, to accurately gauge doneness. Pork is safe at 145°F with a 3-minute rest.

If grilling, oil the grates well and avoid moving the chops too frequently. Let them develop a good sear before flipping for the best flavor and appearance.

Allow the cooked pork chops to rest for 5 minutes under loose foil before serving. This resting period allows juices to redistribute throughout the meat.

Double the barbecue sauce recipe and store extra in the refrigerator for up to one week. It's excellent on chicken, ribs, or as a condiment for sandwiches.