



Ancho Chili Grilled Kurobuta Pork with Bourbon Caramelized Apples
Ken Hess, Snake River Farms

Ingredients

1 lb [Kurobuta Frenched Pork Chops](#)
1 Tbsp Dry Rub
2 Tbsp butter
2 shallots, thinly sliced
3 cloves of garlic, minced
2 Gala apples, cored and thinly sliced
2 tsp thyme leaves
½ tsp Kosher salt
¼ tsp black pepper, ground
½ cup bourbon

Dry Rub Ingredients

2 tsp Kosher salt
1 tsp Ancho chili powder
½ tsp black pepper, ground
¾ tsp coriander seeds, ground
¼ tsp cinnamon, ground
¼ tsp nutmeg, ground

Instructions

Set your EGG for direct cooking without the convEGGtor; bring the EGG to 550°F/288°C.

Mix the dry rub ingredients together in a mixing bowl. Coat both sides of the Kurobuta pork chops with the dry rub. Sear all four sides of the pork chops over direct flames for 30 seconds per side. Remove chops from the grill and set aside.

Place a [cast iron skillet](#) on the grill grate. Let the skillet preheat for 5-10 minutes, or until it has heated enough to sauté. Melt the butter in the cast iron pan and sauté the shallots and the garlic until soft. Add the apple, thyme leaves, salt, and

pepper. Sauté until the apples start to brown and soften. Remove pan from the grill and deglaze with the bourbon.

Place the [pork chops](#) on the bed of apples and close the grill lid. Cook the chops until they reach an internal temperature of 140°F/60°C. Remove the cast iron skillet from the grill and let the pork chops rest for 10 minutes.

Slice the pork chops and serve with the bourbon caramelized apples.