

Glazed Grilled Pork Chops with Grilled Cinnamon Apples

★★★★★
4.6 from 5 votes

| Prep Time | Cook Time | Total Time |
|-----------|-----------|------------|
| 20 mins | 15 mins | 35 mins |

Course: Main Course
Cuisine: American

Ingredients

Pork:

- 4-6 bone-in pork chops
- Pinch Salt

Apples:

- 3 Granny Smith or honeycrisp apples cut into 1/2" slices with seeds removed
- 2 tbsp melted butter
- 3 tbsp honey
- 2 tbsp brown sugar
- 2 tsp fresh ground cinnamon

Glaze:

- 1/2 cup apple jelly
- 1 tbsp honey
- 1 tbsp butter
- 2 tsp Dijon mustard
- 1/4 tsp Ancho chili powder
- 1/2 tsp cinnamon

Instructions

1. Light grill and set up high direct heat.
2. Rinse pork chops and pat dry, seasoning both sides of chops with a pinch of salt.
3. Using a basting brush, coat both sides of apple slices with melted butter and place on a wire cooling rack. Sprinkle both sides evenly with brown sugar and cinnamon.
4. Melt apple jelly and butter in a small saucepan over low heat, whisking until it's smooth and the consistency of syrup. Continue whisking while adding honey, Dijon mustard, Ancho chili, and cinnamon. Keep warm and set aside.
5. Place pork chops and apples over direct heat area on grill.
6. Cook apples about 6 minutes per side or until they're nicely browned and grill marks are formed.
7. Cook pork about 4 minutes per side or until internal temperature reaches 140°F as indicated by an instant read thermometer.
8. Remove from grill, drizzle apples with honey, and pork chops with warm glaze.
9. Garnish as desired and serve.



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