



PLANK GRILLED PORK CHOPS

INGREDIENTS

- 4 [Sinclair Family Farm](#) pork loin bone-in pork chops
- 2 tbsp olive oil
- 1 tbsp fresh thyme
- 2 cloves garlic, minced
- Salt and pepper to taste

UTENSILS

1 cedar grilling plank, soaked for at least 15 minutes in water or other liquids, such as beer, cider, or wine, for added flavor.

METHOD

- Rub chops with oil, thyme, garlic, salt and pepper.
- Place seasoned chops on the soaked plank.
- Grill with lid closed for approximately 15-25 minutes at 350-400°, turning once.
- Remove the chops and plank from the grill. Let chops rest on the plank for 5 minutes before serving.

