



## Alabama Two-Step Chops

Prep Time: 10 minutes

Marinate Time: 4 hours

Grill Time: 8 minutes

Marinate:

¼ cup Ketchup

2 TBS Apple Juice

2 TBS Olive Oil

2 TBS Red Wine

1 TBS Worcestershire Sauce

2 tsp Minced Garlic

1 tsp Tabasco sauce

1 tsp chili powder

½ tsp Lawry's salt

6 Bone-in pork rib chops, about 1" thick

1. Mix all marinate ingredients in a medium bowl.
2. Place the chops in a 1 gallon zip lock bag... carefully add the marinade.
3. Turn bag several times to fully coat all of the chops... place in your refrigerator for four hours.
4. Remove the chops and throw out the marinade. Let the chops stand at room temperature for 20 minutes before grilling.
5. Grill over direct medium heat until the center of meat is barely pink, 8 to 10 minutes turning only once.
6. Let rest for 3 to 5 minutes. Serve warm.... Enjoy
7. Serves 6...

