

## Grilled Double-Thick Pork Chops/Grilled Peaches & Molasses-Rum BBQ Sauce

SOURCE: Cookbook Sampler

Prep Time: 30 minutes

Cooking Time: 30 minutes

### INGREDIENTS:

4 14 oz double loin pork chops      2 TBS CRISCO Vegetable Oil  
Salt & pepper, to taste

#### For Sauce:

2 TBS CRISCO Vegetable Oil	1 large onion, peeled/diced
2 TBS ginger, minced	2 TBS garlic, minced
1 C rum	1/2 C red wine vinegar
1 C catsup	1/2 C molasses
1/4 C brown sugar, lightly packed	1 TBS allspice, ground
Pinch mace, ground	Salt & black pepper, to taste
4 peaches, pitted/halved	

### DIRECTIONS:

Build a small fire on 1 side of grill, using enough charcoal to fill a shoebox. Rub the chops lightly with some of the oil, add salt & pepper to taste - set aside. In small saucepan, heat oil till hot but not smoking. Add onions & sauté, stirring occasionally till transparent, (5-7 minutes). Add ginger & garlic - sauté 1 minute, stirring. Add rum, vinegar, catsup, molasses, sugar, allspice & mace - bring to a boil. Reduce heat to low & simmer gently 20 minutes, then remove from heat, season to taste & set aside.

Place chops on grill & cook 3-4 minutes per side. When nicely seared, move them to the side of the grill with no fire & let them cook 10 minutes per side. Chops are done when slightly pink at the center. Place peaches on grill at edge of fire, cut side down - grill 3-4 minutes on each side. Brush both chops & peaches with the sauce - cook 1 minute more - then serve.

Serves: 4