

From the Kitchen of:
Chili Pork Chops

Recipe For:

6 Pork Chops 1-inch thick

1/2 cup Apple Cider Vinegar

3 large russet potatoes

Salt and pepper, freshly ground

Rub

1 tablespoon smoked paprika

1 " chipotle chili powder

Oven Temperature:

Time:

Serves:

1 " garlic powder

Over

- 2 teaspoons unsweetened cocoa powder
- 1 " mustard powder
- 1 " cumin ground
- 1 " Cinnamon
- 1 " black pepper, ground
- $\frac{1}{2}$ " Salt

Grill 15-20 min

Whisk together rub ingredients in large bowl until well blended.

Brush each chop with vinegar then press a generous amount of rub on all surfaces. Place the chops on plate cover with plastic wrap and refrigerate for up to 2 hours. Remove and let stand for one hour before grilling.