



Pork Chops, Lodge Grilled

Ingredients:

1/2" thick bone in pork chops
lodge grill cast iron pan
steak seasoning, Weber Steak 'n Chop
olive oil

Instructions:

Remove pork chops from the fridge an hour before cooking and season with steak seasoning. Preheat a cast iron pan in the oven or on the stove for at least 10 minutes until it is fully hot. While preheating, rub chops with olive oil. Place on the hot grill without moving; cook 4 minutes per side for 1/2" chops. Rest for 5 minutes, then serve.