

# Lodge Grilled Pork Chops

**1/2" THICK BONE IN PORK CHOPS  
LODGE GRILL CAST IRON PAN  
WEBER STEAK 'N CHOP SEASONING  
OLIVE OIL**

Take pork chops out of refrigerator 1 hour prior to cooking and season with Steak N Chop well. It is important that you season with salt (or salty rub) at least 1 hour prior to cooking or wait until just before adding to grill to retain juices.

Preheat a lodge cast iron pan. You can preheat in an oven for even heating or heat on top of element of stove for at least 10 minutes. It is important that you preheat the grill for a long period of time, so the cast iron is hot all the way across it.

While grill is preheating, rub seasoned chops with olive oil. Add to hot grill and do not move it around. For a 1/2" chop grill for 4 minutes per side. Once chop is removed, rest 5 minutes and enjoy with some good Collard Valley Cooks BBQ sauce (recipe page 140).