

# Maple Glazed Pork Chops

[Doug Keiles of Ribs Within BBQ](#)

From the Yale Appliance + Lighting Chef Series

**Ingredients:**

- 4 Pork Loin Chops (5-6 Oz each),  $\frac{3}{4}$ " to 1" thick
- Salt (Ribs Within BBQ Salt or Ribs Within Hot Salt work really well) and Freshly ground pepper
- 1 cup maple syrup (any grade, but "B" works well)
- 1 tablespoon Dijon Mustard
- 3 cloves of Garlic, minced
- 2 Teaspoons minced fresh ginger
- Cooking oil for your grill grates

**Directions:**

1. Season both sides of the pork with salt and black pepper.
2. Make glaze by mixing maple syrup, mustard, garlic and ginger into a sauce pan and bring to a simmer. Remove from heat and save for last part of the cook.
3. Heat your grill all burners on HIGH for 5 minutes. Clean the grates.
4. Turn your middle burner down to MED and the outside to LOW.
5. With tongs and a paper towel soaked with cooking oil, grease all the grates.
6. Place the chops over the middle burner for 3 minutes per side.
7. Brush glaze on one side, and flip onto low heat. Glaze the other side and wait 2 minutes. Flip onto medium heat for 1 minute. You can glaze one more time flipping after 1 minute, if you desire. Check for doneness, but they should be medium (145-150 degrees).
8. Let the chops rest for 3-5 minutes before serving