

Earls Famous Smoked Pork Chops

*Earl McPhillips - Temple Terrace, FL
Treasure Classics - National LP Gas Association - 1985*

Servings: 6

*6 to 8 center cut pork chops
(or boneless butterfly cuts),
cut 1-1/4 inch thick
hickory chips
cold water
1 to 2 cups Florida orange
juice
salt
fresh ground black pepper*

Preparation Time: 10 minutes**Grill: 1 hour**

Marinate the chops in the orange juice for one to two hours in a ziplock bag.

Place enough hickory chips to fill a grill smoke box into a container with cold water. Soak for one hour. Drain. Place the chips into a smoke box. Bring the grill to medium heat setting. The grill is ready when the chips are smoking heavily.

Remove the chops from the marinade. Salt and pepper both sides of the chops heavily. Place the chops at the highest level on the grill, opposite the smoke box.

Turn the burner under the chops off. Turn the burner under the smoke box to a low setting. Close the grill lid.

Turn the chops every 15 minutes. Total cooking time is one hour.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .