

# Grilled Bone-In Pork Chops



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## Ingredients:

- 4 APM bone-in pork chops
- olive oil
- salt & pepper (or use your favorite rub)

Bring chops to room temperature. Rub with your favorite rub or olive oil, salt and pepper.

**Grill:** 5-7 minutes per side on medium heat, then let rest covered for 5 minutes. Internal temperature should be right around 150°F for medium.

Please note that all grills are different. Cooking times vary depending on thickness of meat and performance of grill. Always use a meat thermometer for best results.

Serve with your favorite APM sides and enjoy!