

RECIPE

BBQ CHIPOTLE CHOPS

SWEET, SPICY AND SMOKY YOUR FAVORITE
PORK CHOP TEX-MEX STYLE

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BARBECUE SAUCES

BARBECUE RUBS



BARBECUE PICKLES

BARBECUE BRINES



RECIPE

BBQ CHIPOTLE CHOPS

INGREDIENTS

- 4 RIB OR TENDERLOIN CHOPS
- GRATE GOODS SPICY CHIPOTLE BBQ RUB

MATERIALS

- LOCKABLE BARBECUE
- CHARCOAL, BRIQUETTES OR PELLETS
- FIRELIGHTERS

PREPARATION

FOR 4 PERSONS
PREPARATION: 15 MIN.
COOKING: 30-90 MIN.
BBQ TEMPERATURE: 145°C
CORE TEMPERATURE: 63°C



STEP 1

RUB THE CHOPS GENEROUSLY WITH THE RUB.

COVER AND PUT IN THE REFRIGERATOR FOR AT LEAST 1 HOUR.

FIRE UP THE BARBECUE TO 140-150 °C.

STEP 2

PLACE THE CHOPS ON THE GRILL, KEEPING THE TEMPERATURE AS STEADY AS POSSIBLE. SLOWLY COOK THE CHOPS UNTIL THE MEAT HAS A CORE TEMPERATURE OF 60°C.

DEPENDING ON THE THICKNESS OF THE MEAT, THIS MAY TAKE 30-90 MINUTES.

REMOVE THE CHOPS FROM THE BARBECUE. WRAP THEM IN ALUMINUM FOIL AND LET THEM REST FOR AT LEAST 10 MINUTES. MEANWHILE, FIRE UP THE BARBECUE TO OVER 200 °C.

GRILL THE CHOPS BRIEFLY UNTIL THEY HAVE A NICE BROWN CRUST OR GRILL MARKS AND THE CORE TEMPERATURE IS 63 °C.

STEP 3

SERVE THE CHIPOTLE CHOPS 'TEX-MEX STYLE' WITH RICE, KIDNEY BEANS AND A SMOKED SALSA.



CHECK ONLINE

THIS RECIPE AND MANY OTHERS CAN BE FOUND ON OUR WEBSITE.