



Grilled Applewood BBQ Tomahawk Pork Chops with Charred Cabbage & Mustard-Bacon Vinaigrette

Prep: 15 minutes plus standing

Grill: 18 minutes • Serves: 4

- 1 package (1- to 1.06-ounces) smoky applewood or PICS mesquite marinade
- 2 tablespoons PICS olive oil
- 4 bone-in tomahawk pork chops (about 3 pounds)
- 4 slices applewood smoked bacon, chopped
- 1 garlic clove, minced
- 3 tablespoons Full Circle apple cider vinegar
- 2 tablespoons horseradish mustard
- 2 tablespoons minced red onion
- 1 tablespoon PICS brown sugar
- 1 teaspoon PICS crushed red pepper flakes
- ½ small head red cabbage, cut into 4 wedges
- ½ small head savoy cabbage, cut into 4 wedges
- Chopped green onions and/or parsley for garnish (optional)

1. Prepare outdoor grill for direct grilling over medium-high heat. In small bowl, whisk marinade and oil; brush onto pork chops and let stand at room temperature 30 minutes.

2. In large skillet, cook bacon over medium heat 5 minutes or until crisp, stirring occasionally. Transfer bacon and drippings to medium bowl; whisk in garlic, vinegar, mustard, onion, sugar and crushed red pepper. Makes about ¾ cup.

3. Place pork chops and cabbage on hot grill rack; cover and cook pork chops 18 minutes or until internal temperature reaches 145° and cabbage 8 minutes or until nicely charred, turning occasionally. Transfer pork chops and cabbage to serving platter; drizzle with vinaigrette and sprinkle with green onions and/or parsley, if desired.

Approximate nutritional values per serving:

584 Calories, 28g Fat (7g Saturated), 183mg Cholesterol, 1501mg Sodium, 16g Carbohydrates, 4g Fiber, 62g Protein