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## **Cumin Rubbed Grilled Pork Chops**

We made these pork chops last night and they were truly delicious! I used thin cut, bone-in chops because I wanted them to cook faster and retain their moisture. I also love the meat that cooks close to the bone. It is the best!

Here is what you are going to need for this:

8 thin pork chops

1 tablespoon brown sugar

2 teaspoons ground coriander

2 teaspoons ground cumin

1 teaspoon salt

1 teaspoon turmeric

Olive oil

Mix all the spices in a bowl and set aside.

Rinse and pat dry the chops. Coat them evenly with some olive oil, on both sides. Apply the rub generously on all of the meat and let it marinate for 30 minutes.

Heat your grill on high for 20 minutes. Reduce the heat to medium. Clean and oil your grill well. Place the pork chops on medium-direct fire and cook for 7 minutes. Flip and cook for an extra 7 minutes.

Serve with pineapple salsa. Enjoy!

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