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## **Curry Rubbed Grilled Pork Chops**

4 boneless 1- inch thick pork chops  
4 teaspoons curry powder  
1/2 teaspoon garlic powder  
1/2 teaspoon ground coriander  
1/4 teaspoon ground ginger  
2 teaspoons brown sugar  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
Vegetable Oil

- Rinse and pat dry the pork chops. Coat the pork evenly with oil.
- In a small bowl mix all of the spices. Mix well. Rub the pork chops evenly, on both sides, with the spices.
- Heat your grill to high, with the lid closed, for 15 minutes. Clean the cooking grates with a wire brush. Leave one burner on high and the rest on medium low. If you are using a charcoal grill pile the hot coals on one side and leave the other one without any coals.
- Place the pork chops on the hot part of the grill, with the lid closed, for about 3 minutes per side. You want to sear them fast and create grill marks. Move the chops to the cooler part of the grill and cook, flipping once, for about 7 more minutes or until a meat thermometer registers 130 degrees. Remove the chops from the grill onto a platter and cover loosely with foil. Let the chops rest for 5 minutes as they will continue to cook while they sit. Your meat should register 145 degrees after the resting time.
- Serve with your favorite side. We ate these with grilled corn on the cob and grilled pineapples.