

# Tony's Clarion Red Blend Grilled Pork Chops

Submitted by Anthony Pledger

*Second place winner of the Renwood Winery 2015 Zintastic! BBQ Sauce Contest*

## RUB INGREDIENTS

- ¼ cup sea salt
- ½ cup granulated sugar
- ¼ cup garlic powder
- 2 teaspoon cinnamon
- 3 teaspoon ground thyme
- 1 teaspoon ground cayenne pepper
- 2 Tablespoons ground black pepper

## SAUCE INGREDIENTS

- ½ Tablespoon liquid smoke
- 1 Tablespoon hoisin sauce
- 1 Tablespoon balsamic vinegar
- 1 cup Bloody Mary mix  
(favorite mix of your choice)
- 1 cup Renwood Clarion Red Blend
- ¼ cup of Rub powder, pulsed in  
coffee grinder until it is a fine powder
- ¼ cup brown sugar
- 2 Tablespoons garlic powder
- ½ teaspoon baking soda

## METHOD

### Rub:

Combine all rub ingredients for the pork chops. Reserve ½ of the rub seasoning for the the BBQ sauce. Use the remaining rub ingredients to lightly coat six ¾- to 1-inch thick bone-in pork chops.

Let pork chops rest for 10 minutes before grilling.

### Sauce:

Combine all wet ingredients in a sauce pan and reduce by half.

Add dry ingredients and simmer on low for 5 to 7 minutes.

Serve pork chops from the grill basted in BBQ sauce or coat pork chops in BBQ sauce as desired.

