1. Prepare the Chop

- **Dry brine** the pork chops with some coarse Kosher salt and store in the refrigerator for approximately two hours.
- Rub the pork with your favorite spice mixture before smoking

2. Smokey Golden Color

- Cook in a 225 F | 100 C smoker until the internal temperature reaches 140 F | 60 C for a juicy and tender pork chop.
- Low and slow for a small cut like this one is important to gain some good smoke flavor.

3. Juicy - SmokeyGood

- This pork chop is tender and smokey thanks to the low and slow cooking method.
- Cooking more quickly and at a higher temperature does not expose the pork chop to the smoke for long enough.

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www.smokeygood.com/pork

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