

Steakhouse Pork Chops

Created by: [Plain Chicken](#)

Prep Time: 10m | Cook Time: 10m | Servings: 4

Ingredients

- 4 1” thick bone-in pork chops
- ¼ cup Worcestershire sauce
- ¾ cup Dale’s steak seasoning [we recommend [PS Butchers Blend Prime Time Rub](#)]
- 1.4 cup light brown sugar
- 3 tablespoons kosher salt
- 1 ½ teaspoon cayenne
- 1 tablespoon cumin
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 ½ teaspoon dry mustard
- 1 ½ teaspoon black pepper

Instructions

1. Combine Worcestershire sauce and steak seasoning.
2. Place pork chops in a gallon ziploc bag. Pour marinade over pork chops. Seal bag and refrigerate at least 30 minutes.
3. Combine all ingredients for the rub.
4. Remove pork chops from the ziploc bag.
5. Sprinkle with rub on both sides. Only use about one or two teaspoons per pork chop. You will have leftover rub.
6. Prepare grill. Cook pork chops until internal temperature reaches 145°F.

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