



**GRILL MASTERS
SUPPLY**

GRILLS, SMOKERS, PELLETS, RUBS, SPICES,
ACCESSORIES, OUTDOOR KITCHENS

M a p l e D i j o n G r i l l e d P o r k C h o p s w i t h A p p l e - O n i o n F o i l P a c k e t s

Ingredients:

- For the Pork Chops:
- 4 bone-in pork chops (1-inch thick)
- 2 tbsp Dijon mustard
- 2 tbsp pure maple syrup
- 1 tbsp apple cider vinegar
- 1 tbsp olive oil
- 1 tsp garlic powder
- Salt & pepper to taste
- Optional: fresh thyme or rosemary sprigs
- For the Apple-Onion Foil Packets:
- 2 apples (Honeycrisp or Gala), thinly sliced
- 1 medium red onion, thinly sliced
- 1 tbsp butter (cut into small pieces)
- 1 tsp brown sugar
- 1/2 tsp cinnamon
- Pinch of salt
- Optional: a splash of bourbon for a smoky twist

Instructions:

Marinate the Pork Chops

- In a bowl, whisk together Dijon, maple syrup, vinegar, olive oil, garlic powder, salt, and pepper.
- Pour over pork chops in a zip-top bag or shallow dish.
- Marinate in the fridge for 30 minutes to 2 hours.

Prep the Apple-Onion Packets

- Combine sliced apples and onions in a bowl.
- Add butter pieces, brown sugar, cinnamon, and salt.
- Mix and divide onto two large sheets of heavy-duty foil.
- Fold and seal into tight packets.

Grill It Up

- Preheat grill to medium-high heat (~400°F)
- Grill pork chops 4–5 minutes per side until internal temp reaches 145°F.
- Place foil packets on indirect heat and cook for 15–20 minutes, flipping once.

Serve

- Let pork chops rest 5 minutes.
- Open foil packets carefully and serve apples/onions over or alongside pork chops.
- Garnish with fresh thyme or rosemary if desired.