

Grilled Pork Chops with Glazed Peaches
Recipe by Chris Schlesinger, Adapted by Sam Sifton
The New York Times/NYT Cooking

Total Time: 25 minutes

Servings: 4

Ingredients

2 tablespoons butter, melted

¼ cup molasses

Juice of 1 lime

4 peaches, halved and pitted

1 tablespoon olive oil

4 rib or loin chops, 1½ inches thick

Salt and freshly cracked black pepper to taste

Preparation

1. Build a fire in your grill, leaving about ⅓ of grill free of coals.
2. Mix butter and molasses together well. Add lime and set aside. Rub cut side of peaches with oil.
3. Sprinkle chops and peaches generously with salt and pepper. When coals are covered with gray ash and fire is hot (you can hold your hand 5 inches above coals for only 1 to 2 seconds), put chops on grill directly over coals. Put peaches on grill along edge of coals.
4. After 4 minutes, flip chops and cook for 4 minutes more, then move chops to part of grill with no coals. Cover them with a disposable foil pan, and continue to cook for 8 to 10 minutes more for medium.
5. When you move chops, flip peaches over. During last 2 minutes of cooking, coat peaches liberally with molasses-butter mixture. Remove from grill and serve.