

# Spicy Honey-Glazed Grilled Pork Chops with Peach Pico de Gallo

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Yield: 4 Servings

Active time: 45 minutes

Total Time: 1-1/2 hours

## **Ingredients**

4 (1-1/2-inch thick) bone-in pork chops (about 4 lbs. total)

3 tsp. [Diamond Crystal](#) or 1-1/2 tsp. [Morton](#) kosher salt divided, plus more

1 tbsp. crushed red pepper flakes

1/2 tsp. garlic powder

1/2 tsp. onion powder

1/2 tsp. smoked paprika

1 tsp. cumin seeds, divided

1/2 cup honey

2 ripe peaches or nectarines cut into 1-inch pieces

1/2 small red onion, finely chopped

1 jalapeño, finely chopped

Juice of 2 limes

1/4 cup chopped cilantro

Vegetable oil (for grill)

## **Preparation**

Trim excess fat from pork chops. Pat dry and season both sides with salt. Set aside.

Mix red pepper flakes, garlic powder, onion powder, paprika, 1/2 tsp. cumin seeds and 1 tsp. Diamond Crystal or 1/2 tsp. Morton kosher salt in a small bowl to combine. Heat honey in a small saucepan over medium just until warm. Remove pan from heat and stir in spice mixture. Set spiced honey aside.

Toss peaches, red onion, jalapeño. Lime juice, cilantro, remaining 1/2 tsp. cumin seeds and remaining 2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt in a medium bowl to combine. Chill peach pico de gallo until ready to serve.

Prepare a grill for 2-zone heat (for a charcoal grill, bank two thirds of coals on one side of grill and scatter remaining coals on other side; for a gas grill, set one burner to high and remaining burners to medium-low); oil grate. Grill reserved chops on hotter side of grill, moving to cooler side as needed to control flare-ups, until lightly charred on both sides, about 3 minutes per side. Move pork chops to cooler side of grill, cover, and grill, turning often and basting with reserved spiced honey, until an instant-read thermometer inserted into the thickest part of pork chops registers 145°, about 5 minutes longer. Transfer pork chops to a platter and let rest 10 minutes.

Spoon peach pico de gallo over pork chops just before serving.