



[Easy Grilled Pork Chops with Peach Rum Sauce](#)

Recipe found on [AnnsEntitledLife.com](#)

Easy Grilled Pork Chops Recipe with Peach Rum Sauce Ingredients:

- 29 oz Peach Slices, drained (1 can)
- 1 tsp Rum Extract
- ½ tsp Garlic, minced
- 1 tsp Vinegar
- dash Salt
- ½ tsp Black Pepper
- 4 Pork Chops, bone in
- 1 TBSP Rosemary, dried

Easy Grilled Pork Chops Recipe with Peach Rum Sauce Directions:

- Preheat a barbecue grill 350°.
- While the grill is heating, place the peaches in a bowl. With a fork or an immersion blender break down the peaches so half are pureed, and half are still chunky.
- Add the rum extract, garlic, vinegar, salt and pepper to the peaches.
- Place the peach mixture into a saucepan and bring to a low boil to heat through.
- Season the pork chops with dried rosemary (and a dash of salt and pepper if you like).
- Place the pork chops on the grill for approximately 3 – 5 minutes per side, depending on how thick the pork chops are. One tip to keep in mind – once you place the meat on the grill, do not try to move the pork chops around as they will stick. The meat will release from the grill when it has developed some nice caramelization.
- When the chops are cooked through, serve hot on a plate with a few dollops of the peach sauce.