

“Game Ball” Pork Chops with Pecan Ginger Butter

recipe developed by The Clever Cleaver Brothers®

4 double-thick, boneless pork chops
2 tablespoons Super Hero Seasoning Blend from The Clever Cleaver Kitchen™ **OR** combine
1 tablespoon chili powder, 1 tablespoon garlic powder, 1/2 tablespoon sugar, 1/2 tablespoon salt
& 1/2 tablespoon black pepper

Pecan Ginger Butter

1 stick of non-salted butter, softened to room temp
1 tablespoon chopped chives
1 teaspoon lemon zest
1 teaspoon orange zest
1 teaspoon lemon juice
2 teaspoon grated ginger
1/2 teaspoon Cholula® Hot Sauce
1/4 cup finely chopped pecans

1. Rub both sides of pork chops with Super Hero Seasoning Blend **OR** your blend of spices. Place in a resealable bag and refrigerate for a minimum of three hours (overnight is best).
2. Mix the Pecan Ginger Butter ingredients in a bowl. Spread out a 12-inch piece of plastic wrap and place butter mixture in the middle of the sheet. Roll the plastic wrap to form a cylinder tube and refrigerate the butter.
3. Preheat the barbecue grill to medium heat. Place on the pork chops can cook until they reach an internal temperature of 160 to 165 degrees.
4. Remove the Pecan Ginger Butter from the refrigerator approximately five minutes before the chops come off the grill. Cut butter into eight slices.
5. Remove chops from the grill and place two slices of the Georgia Pecan Ginger Butter on each chop. Enjoy!
Makes four servings.

TAILGATE TIP: If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #2. You can even sliced the hardened butter at home and rewrap it. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #3 at your event.

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