Using an Instant-Read Thermometer

To use an instant-read thermometer, pull the meat off the grill far enough to insert the probe about 2 inches into the thickest part of the meat without touching bone. The temperature should register in a few seconds.

If you do not already have one, we recommend you purchase a digital instant-read thermometer. Although larger thermometers are designed to be left in the meat while cooking, an instant-read should not be left on the grill.

Grilling Ground Pork

Try ground pork burgers for another tasty, lean-meat alternative. Shape patties to your desired thickness. Refrain from pressing down on burgers while grilling—burgers will lose juices and could start unwanted flames. Hint: When making patties, add your favorite seasonings. Be creative with flavors from around the globe!

Smoke ‘em if You Got ‘em!

Smoking is done by placing uniquely flavored woods, such as apple, hickory, mesquite or oak, on the hot coals or heat source on the barbecue. The rich flavor of the woods is brought out by slowly cooking the meat in a covered grill, at a constant temperature of at least 250°F. Keeping the temperature low gradually tenderizes the meat and allows time for smoky flavors to develop. This often means waiting several hours. If time isn’t on your side, you can still enjoy smoky flavors without the wait by adding wood chips to a charcoal or gas grill.

Smoking Simplified

• With a gas grill, put presoaked wood chips in a cast-iron smoker box or wrap them in aluminum foil and punch holes in the foil to release the smoke.
• With a charcoal grill, place wood chips directly on heated coals after the flames have subsided and the coals are gray, or place wood chips in a smoker box.
• Start with small amounts of wood chips, ¼ cup of wood chips is a good start.
• Add the wood chips when you are ready to start cooking, when you place food on the grill.
DIRECT HEAT is grilling directly over the hottest point of the heat source. Grill pork chops, burgers, kabobs and anything less than 2 inches thick over direct heat.

- For charcoal grilling, arrange coals evenly throughout the grill.
- When using a gas grill, turn on all burners to the desired temperature.
- Flip food once to ensure even cooking.
- Check cooking temperature when using charcoal: **Low** = Ash coat is thick, red glow less visible, **Medium** = Coals covered with light-gray ash, **High** = Red glow visible through ash coating.

INDIRECT HEAT requires the heat source to be built off to the side or around the area where the cooking takes place. Grill larger cuts of meat, like ribs and roasts, using indirect heat.

**Charcoal Grill**
- Arrange coals along perimeter of fire grate, or bank on one side.
- Place an aluminum foil drip pan in the center of fire grate, or to the side opposite the coals.
- Add grill grate and place pork over drip pan.
- To adjust temperature, partially open vents on bottom of grill.
- Cooking time will vary depending on the cut of meat and quantity of food being grilled, but plan for about an hour for a 2-pound loin roast and 1½–2 hours for a slab of ribs.

**Gas Grill**
- For a 2-burner grill, preheat only one burner; for a 3- or 4-burner grill, light only the outside burners and place meat in center.
- When hot, place meat over unlit burner, close lid to trap heat inside.
- Most gas grills come with a catch pan, or grease collector, so there is no need for a drip pan.

### Grilling Times & Temperatures

<table>
<thead>
<tr>
<th>Method</th>
<th>Cut</th>
<th>Thickness/Weight</th>
<th>Final Internal Temp.</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grill over direct heat</strong></td>
<td>Chops, Bone-in or Boneless Thick Chop Kabobs Tenderloin Ground Pork Patties</td>
<td>¾ inch 1½ inches 1 inch cubes 1–1½ lbs. ½ inch</td>
<td>145°-160°F.* 145°-160°F.* 145°-160°F.* 145°-160°F.*</td>
<td>8–12 min.</td>
</tr>
<tr>
<td><strong>Grill over indirect heat</strong></td>
<td>Loin Roast, Bone-in or Boneless Shoulder Roast Ribs</td>
<td>2–3 lbs. 5–6 lbs. –</td>
<td>145°-160°F.* 145°-160°F.*</td>
<td>20–26 min./lb.</td>
</tr>
</tbody>
</table>

*Note: Let rest for 3 minutes before serving.

The National Pork Board recommends cooking pork chops, roasts and tenderloin to an internal temperature between 145° F. (medium rare) and 160° F. (medium), followed by a 3-minute rest.

Sausages, wiener, brats or frankfurters are all great on the grill. If your sausage is labeled fully-cooked, it only needs warming on the grill. **HINT:** Remember to turn sausages often to prevent burning and avoid high heat so that the sausage casings don’t burst.
INGREDIENTS
2 pork tenderloins, 16-oz. Round wooden toothpicks
12 slices bacon, thick-sliced salt and pepper, to taste

CAVIAR
3 15-oz cans black-eyed peas, drained and rinsed (about 4 cups)*
1/2 cup green onion, thinly sliced
3 Tbsp. olive oil
2 Tbsp. chili powder
2 Tbsp. red wine vinegar

*Be sure to use plain black-eyed peas. Some canned varieties are seasoned.

Recipe by Chef Randy Evans of Brennan’s restaurant in Houston, TX

CAVIAR: Combine black-eyed peas and green onion in large bowl. Stir together olive oil, chili powder and vinegar. Add oil mixture to black-eyed pea mixture; stir until evenly coated. Cover; marinate at room temperature for 2-4 hours, stirring occasionally.

TENDERLOINS: At least 15 min. before grilling, soak toothpicks in enough water to cover. Prepare a medium-hot fire in grill. Bring 1 1/2 inches of water to boil in large skillet. Meanwhile, cut each tenderloin into 6 pieces, making 1 1/2-1 3/4-inch-thick medallions. Season with salt and pepper; set aside. Add bacon to boiling water; return to a boil. Boil, uncovered, for 1 min. Drain, cool slightly. Wrap a piece of bacon around each medallion, securing with soaked toothpicks. Grill bacon-wrapped medallions, cut sides down and uncovered, over direct heat for 12-15 min. or until internal temperature of pork reaches 145° F., turning medallions over halfway during grilling. Transfer medallions to serving platter and allow to rest 3 min. Remove toothpicks; serve medallions with Texas Caviar.
SPICY KOREAN PORK SKEWERS

prep 10 min.  |  cook 10 min.  |  serves 4

Calories: 330, Protein: 47g, Fat: 13g, Sodium: 300mg, Cholesterol: 170mg, Saturated Fat: 4g, Carbohydrates: 1g, Fiber: 0g.

INGREDIENTS
- 2 lbs. boneless country-style pork ribs, cut into 1-inch cubes
- ½ cup chili garlic sauce*
- ¼ cup soy sauce
- 2 inches fresh ginger root, skins removed and chopped (or 2 tsp. ground ginger)
- 4 Tbsp. filtered sake, or dry sherry (optional)
- 2 Tbsp. sesame oil*
- 3 Tbsp. brown sugar

In a large bowl combine the chili garlic sauce, soy sauce, ginger, sake, sesame oil and brown sugar and whisk to form a marinade. Add the cubed pork to the marinade and let sit for 20 min.

Heat an indoor grill pan or outdoor grill to medium-high heat. Thread the marinated cubes of pork on skewers, about 4 to 5 pieces per skewer. Transfer the skewers to the grill and cook, uncovered, turning to brown evenly every 2 to 3 min. until tender, about 10 min. Serve immediately.

*You can find chili garlic sauce and sesame oil in the ethnic or Asian section of most major supermarkets.

DESSERT INSPIRATION: TROPICAL SMORES

8 marshmallows
8 3-inch soft molasses cookies
1 mango, peeled, pitted and sliced

Optional:
- caramel sauce, toasted coconut and chopped macadamia nuts

Toast marshmallows on long metal skewers over hot coals until golden brown on the outside and soft on the inside. Place marshmallows on four cookies (2 marshmallows per cookie) and top with mango slices. Drizzle with caramel sauce and sprinkle with coconut and nuts, as desired. Top with remaining cookies.
GRILLED NEW POTATO SALAD WITH BACON & SCALLIONS

prep 15 min. | cook 20 min. | serves 6

Calories: 280, Protein: 6g, Fat: 18g, Sodium: 571mg, Cholesterol: 10mg, Saturated Fat: 4g, Carbohydrates: 21g, Fiber: 3g

INGREDIENTS

6 slices bacon, thick-cut, cooked until crisp, then coarsely crumbled
2 lbs. red new potatoes, (golfball size), scrubbed and poked with a fork
2 Tbsp. extra virgin olive oil
4 green onions, including green tops, cut crosswise into thin rounds

DRESSING

2 Tbsp. extra virgin olive oil
1 Tbsp. apple cider vinegar
1 large clove garlic, minced
2 Tbsp. fresh parsley, minced
1 tsp. kosher salt
½ tsp. sugar
1 tsp. fresh-ground black pepper

Prepare a medium fire in a charcoal grill or preheat a gas grill on medium. In a medium bowl, toss potatoes with olive oil until well coated.

Arrange potatoes around cool outer edges of grill or place on upper rack if grill is so equipped. Cover and grill potatoes until tender when pierced with a knife, about 20 min. While potatoes are grilling, put green onions and bacon in a large bowl, and make dressing. Combine olive oil, vinegar, garlic, parsley, salt, sugar and pepper in a small bowl. Set aside. When potatoes are tender, transfer to a cutting board and cool for 5 min. Cut potatoes in half and add to bacon and onions in the bowl. Stir dressing to combine and pour over potatoes. Gently toss to thoroughly combine. Serve immediately.

The potato salad can be made up to 2 hours prior to serving. Cover and set aside at room temperature.

Serve with pork tenderloin or pork chops hot off the grill.
SWEET, SPICY & SMOKY SPARERIBS

prep 10 min.  cook 120 min.  serves 6

Calories: 740, Protein: 37g, Fat: 55g, Sodium: 1150mg, Cholesterol: 185mg, Saturated Fat: 18g, Carbohydrates: 25g, Fiber: 1g.

INGREDIENTS
5 lbs. pork spareribs, cut into 4-rib slabs
1 Tbsp. smoked sweet paprika
1 Tbsp. kosher salt
2 tsp. dried oregano
2 tsp. cumin, ground
1 tsp. ground chipotle chiles, OR chili powder
1 tsp. garlic powder
1 tsp. onion powder
½ cup honey, heated until liquid

Mix paprika, salt, oregano, cumin, chipotle OR chili powder, garlic powder, and onion powder together in small bowl. Sprinkle generously over both sides of ribs. Let stand at room temperature while preparing grill.

Prepare outdoor grill for indirect medium-hot grilling. For a gas grill, remove cooking grates. Preheat grill on High. Turn one burner off. Place disposable aluminum foil pan over off burner and add 2 cups water to pan. Replace grates. Adjust heat to 350° F. For a charcoal grill, place disposable aluminum foil pan on 1 side of charcoal grate. Build fire on opposite side, and let burn until coals are coated with white ash. Spread coals in grill opposite pan and let burn 15-20 min. Add 2 cups water to pan. Position cooking grate in grill.

Lightly oil cooking grate. Place ribs over foil pan and cover grill. Cook, adding water to pan as needed, until ribs are browned, fork-tender, and meat pulls away from end of bone, about 2 hours. (For charcoal grill, add 10 briquettes to fire every 45 min. to maintain heat.) During last 20 min., occasionally brush both sides of ribs with warm honey. Let stand 5 min., cut into ribs, and serve hot.

A bold spice rub gives these ribs loads of flavor. Serve with cornbread, baked beans, and coleslaw.
INGREDIENTS
1 1/2 lbs. pork tenderloin, trimmed
1/4 cup orange juice, fresh
1/4 cup grapefruit juice, fresh
2 Tbsp. cilantro, chopped
1 tsp. cumin
1 tsp. dried oregano
2 cloves garlic, finely chopped
1/2 tsp. kosher salt
1/2 tsp. red pepper flakes

RICE AND BLACK BEAN SALAD
1 cup long-grain rice
1/2 orange, grated zest
3 Tbsp. orange juice
1 Tbsp. red wine vinegar
1/2 tsp. salt
1/4 tsp. fresh-ground black pepper
2 Tbsp. extra virgin olive oil
1 15-oz. can black beans, drained, rinsed
2 scallions, chopped
2 Tbsp. cilantro, chopped

TENDERLOIN: Using a knife, trim silver skin from tenderloin. Mix orange juice, grapefruit juice, cilantro, cumin, oregano, garlic, salt, and hot pepper in gallon-sized zip-top plastic bag. Add pork, close, and refrigerate for at least 30 min. and up to 4 hours.

SALAD: To make salad, bring a saucepan of lightly salted water to a boil. Add rice and cook (like pasta) until tender, about 16 min. Drain, rinse under cold water, and let cool. In bowl, whisk orange zest, orange juice, vinegar, salt and pepper. Whisk in oil. Add cooled rice, black beans, scallions and cilantro, and mix. Let stand at room temperature for 30 min. up to 4 hours.

GRILLING: Prepare outdoor grill for direct medium-hot grilling. For a gas grill, preheat grill on high. Adjust temperature to 400°F. For a charcoal grill, build fire and let burn until coals are covered with white ash. Spread coals and let burn for 15-20 min.

Oil cooking grate. Remove pork from marinade, drain briefly, but do not scrape off solids. Place on grill and cover. Cook, turning occasionally, until instant-read thermometer inserted in center of pork reads 145° F., about 20-27 min. Transfer to carving board and let rest 3-5 min. Cut on diagonal and serve.
INGREDIENTS
4 porterhouse (bone-in loin) pork chops, about 1-inch thick
2 teaspoons paprika
salt and black pepper, to taste
olive oil, for brushing*

CORN ON THE COB
4 pieces corn, shucked
2 tsp. olive oil

CHIPOTLE HERB BUTTER
4 Tbsp. butter, unsalted, at room temperature
2 Tbsp. cilantro, chopped
1 Tbsp. chipotle chile in adobo sauce, chopped*
1 tsp. lime juice, fresh

*You can find chipotle pepper in adobo sauce canned in the ethnic or Latin section of most major supermarkets.

CHOPS: Preheat grill over medium high heat and brush with olive oil. Sprinkle paprika, salt and pepper on both sides of the chops. Grill the pork for 8-9 min., turning once halfway through, until cooked to 145° F. Remove the pork from the grill, tent it with foil and let it rest for 3 min.

CORN: Brush the corn with olive oil and place on the grill. Grill the corn for a few min. on each side, turning regularly until it is charred. Remove from grill and set aside.

BUTTER: In a food processor, combine softened butter, cilantro, chipotle pepper and freshly squeezed lime juice. Pulse for 1 minute until fully combined. Dish up 1 Tbsp. of the compound butter on top of each piece of pork, and serve alongside a piece of corn on the cob.

This is a fun recipe to play with. Alter the compound butter for a completely different spin on the dish! Subbing in various types of herbs would be an easy flavor swap – try parsley instead of cilantro, or garlic instead of chipotle peppers.
INGREDIENTS
3 lb. boneless blade pork roast, or sirloin roast
2 Tbsp. chili powder
1½ tsp. salt
½ tsp. cayenne pepper
4 cups wood chips, soaked in water for at least 1 hour (optional)
To taste barbecue sauce, (optional)

NOTE: The optional barbecue sauce is included because it’s traditional to mix grilled pulled pork with sauce, but also because, especially with the sirloin roast, there will be a very small amount of pan juices.

In a small bowl, combine the chili powder, salt, and cayenne. Rub the mixture over all sides of the meat, pressing it to adhere (if the meat is tied together with twine or netting, just rub the seasoning right over it).

Prepare a grill to medium indirect heat. For a charcoal grill, scatter about half of the wood chips, if using, over the coals. For a gas grill, place about half of the wood chips, if using, in the grill’s smoker box. Place a pan with the pork on the grill over indirect heat, cover, and cook, adding more coals or adjusting the gas as necessary to maintain a temperature between 250° and 300° F and adding more wood chips every 1½ to 2 hours, until the pork is very tender, 5 to 6 hours.

Transfer the meat to a cutting board and let rest 10 to 15 minutes. Remove any twine or netting and then use two forks to shred meat into bite-sized pieces. Moisten/season with cooking juices and/or barbecue sauce to taste.

Short on time? Or too hot to even grill? Place rubbed pork in slow cooker and add ½ cup of chicken broth. Cover and cook until pork is very tender, 6-8 hours on LOW or 4-5 hours on HIGH. (We recommend cooking on LOW for best results.)