Spiced Sirloin Chops

Ingredients

4 pork sirloin chops, boneless, about ½-inch / 1.25 cm thick
4 tsp / 20 mL paprika
1 Tbsp / 15 mL ground coriander
2 tsp / 10 mL garlic powder
1 tsp / 5 mL EACH marjoram leaves and salt
¾ tsp / 4 mL ground black pepper
½ tsp / 2 mL ground cumin
¼ tsp / 1 mL ground cinnamon
1 Tbsp / 15 mL lemon zest

Directions

1. Place chops on large plate or platter.
2. In small bowl, thoroughly combine remaining ingredients.
3. Rub spice mixture on both sides of chops, pressing into meat. Cover and let stand 30 minutes.
4. Preheat barbecue on high; reduce heat to medium. Place chops on lightly oiled grill grate. Grill 5-7 minutes per side or until instant-read thermometer registers 155°F.
5. Remove chops from grill onto a clean plate. Tent loosely with foil and let rest 3 minutes before serving.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 40
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4