

Thyme Grilled Rib Chops with Royal Blueberry BBQ Sauce



Ingredients

Royal Blueberry BBQ Sauce:

2 tsp / 10 mL canola oil
1 cup / 250 mL chopped yellow onion
3 cloves garlic, minced
1/3 cup / 80 mL Crown Royal Whisky
2 cups / 500 mL fresh or frozen blueberries
3/4 cup / 175 mL chili sauce
1/3 cup / 80 mL cider vinegar
1 Tbsp / 15 mL molasses
1 tsp / 5 mL Worcestershire sauce
2 Tbsp / 30 mL packed brown sugar
1 tsp / 5 mL chili powder
1/8 tsp / 0.5 mL ground allspice

Pork:

4 pork rib chops, bone-in, about 1 ½ inches / 3.75 cm thick
Canola oil for brushing
1-2 Tbsp / 15-30 mL chopped fresh thyme
Salt and ground black pepper for seasoning
Thyme sprigs for garnish

Directions

For the sauce:

1. In large saucepan, heat oil over medium-high heat. Cook onion until softened and just starting to brown, about 5 minutes.

2. Add garlic and cook 1 minute more, stirring often.
3. Deglaze saucepan with whisky. Increase heat to high. Bring liquid to a boil and cook until nearly evaporated, about 3 minutes.
4. Stir in remaining ingredients and return mixture to a boil.
5. Reduce heat to medium-low. Allow sauce to simmer for 30 minutes, stirring often and occasionally pressing on blueberries with back of cooking spoon.
6. Remove saucepan from heat. Let sauce cool, about 45 minutes.
7. Using a hand-held immersion blender, puree sauce until nearly smooth.
8. Divide sauce among 2-3 small jars or containers with screw top lids. Refrigerate until fully chilled.

Makes 2 cups

*Sauce may be used for up to two weeks if kept sealed in refrigerator. Alternatively, freeze in smaller quantities.

For the pork:

1. With sharp knife, cut 2-3 slits through outer layer of fat-rimmed side of chops, about 2 inches apart.
2. Lightly brush both sides of chops with oil, rub with thyme and season with salt and pepper.
3. Preheat barbecue on high; reduce heat on one side to medium-low.
4. Sear chops over high heat, 2-3 minutes per side or until nicely grill marked.
5. Slide chops over to lower heat side. Grill 8-10 minutes more or until instant-read thermometer registers 155°F, turning occasionally and brushing often with sauce.
6. Remove chops from grill onto a clean platter. Tent loosely with foil and let rest 3 minutes.
7. Garnish with sprigs of thyme. Serve with additional sauce if desired.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 60
- **Number of Servings:** 4