

# Grilled Pork Chops with Peaches

*This summery combo is simply gorgeous, and the pairing of grilled peaches with pork is a total home run.*

## Ingredients:

1 tablespoons finely minced garlic  
1 tablespoon minced fresh thyme or rosemary  
6 tablespoons olive oil (divided)

Kosher salt and freshly ground pepper (to taste)  
4 ¾-inch thick pork chops (about 8 ounces each)  
4 ripe but not soft peaches (washed)

## Directions:

In a container big enough to hold the pork chops, combine the garlic, rosemary or thyme, 4 tablespoons of the olive oil, salt, and pepper in a small bowl. Smear the mixture over the pork chops, then return them to the container. If you have time, let them marinate, covered, in the fridge for 8 to 24 hours.

Preheat the grill to medium-high. Carefully oil the grill rack.

Cut the peaches in half and remove the pits, leaving the skin on. Brush the cut sides of the peaches with the remaining 2 tablespoons of olive oil, and season lightly with salt and pepper. Grill the peaches, cut sides down for 5 minutes, with the cover on, until they are slightly softened and have pretty grill marks. Flip them over and grill, covered, for another 3 minutes. Remove to a serving platter.

While the peaches are cooking, grill the pork chops at the same time for a total of about 10 minutes, turning them once halfway. If you prefer, turn them a total of 3 times during the cooking process, rotating the chops a quarter turn when turning so that the grill marks form those nice cross-hatch marks.

When the meat is cooked, add it to the serving platter with the peaches, nestling the meat into the peaches. Let the pork sit for about 5 minutes before serving.

