

# Bone on pork loin, studded with garlic and chorizo |

**Recipe for 4 servings**

## **Description**

A bone on pork loin, studded with garlic and chorizo before being cooked with indirect heat on the barbecue.

## **Note**

The chorizo can be replaced with whatever charcuterie you like.

## **Ingredients**

### Pork

- 4 Unit(s) Pork chop
- 120 Gr Spanish chorizo
- 4 Clove(s) Garlic
- 4 Sprig(s) Thyme
  
- Salt and pepper

## **Preparation**

- Preparation time **75 mins**
- Preheat your **barbecue** at **425 F°**

### Preparation

Cut the chorizo into small sticks. Peel the garlic and cut into 6 lengthwise. Pluck and mince the thyme.

### Cooking the pork

Using the tip of a paring knife, make small incisions in the flesh of the pork chops at regular intervals. Place pieces of garlic and chorizo in each slit. Rub the outside of the piece with salt, pepper and chopped thyme. Place on the grill for direct cooking, and if necessary, finish off with indirect cooking. Put the meat to rest under aluminum foil when the meat thermometer reads 55°C.

**Bon appétit!**