

# The Reverse Seared Bourbon Smoked Ribeye Pork Chops



We prefer using Compart Family Farms Duroc Dry Aged Ribeye Pork Chops

[www.compartduroc.com/product/dry-aged-ribeye-pork-chop-pack/](http://www.compartduroc.com/product/dry-aged-ribeye-pork-chop-pack/)



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## TIME

Prep Time: 20 mins

Cook Time: +/- 2 hrs 15 mins

Total Time: 2 hrs. 35 minutes

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## INGREDIENTS

-Up to 8-10 Bone-In Pork Chops (depending on size)

-Cooking oil spray

-Your favorite pork seasoning (we use Fire Dancer SOBPG) [www.firedancerbbq.com](http://www.firedancerbbq.com)

-Liquid for pan: You can use any fluid. In this case we used bourbon and warm water. (50%/50% mixture)

## DIRECTIONS

- 1) Snap your Ribalizer meat separator into rack and lay gourmet rack on top. Spray with cooking oil.
- 2) Remove chops from packaging.
- 3) Rub the ribs thoroughly with seasoning mixture and let them warm to room temperature for approximately 15-20 minutes
- 4) Set smoker to 225 degrees.
- 5) When smoker is to temp place Ribalizer on smoker.
- 6) Add the fluid, in this case Bourbon and Water. (This can be done prior to the last step just be careful!)
- 7) Smoke for 1 1/2 - 2 hours with no lid on the ribalizer or until the internal temperature of the chops are 115-120 degrees.
- 8) When to desired temp remove the Ribalizer from the smoker (keep in mind it is hot so use protective gloves or hot pads when removing)
- 9) Either heat up smoker or grill to 500+ degrees to sear the chops right away after smoking.
- 10) Sear chops on both sides to an internal temp of 140-145 degrees for Medium
- 11) When done let chops rest a few minutes and ENJOY!
- 12) Easy Clean Up wash Ribalizer and gourmet rack either in dishwasher or by hand. Throw foil pan away!

\*If less or additional doneness is required adjust smoke time or sear to desired temp

Photos & Recipe:

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