

Mesquite Grilled Pork Chops with Raspberry Chipotle Salsa

4 pork chops
1 1/2 teaspoons garlic powder
Salt and Pepper to taste

1 c. mesquite chips, soaked
1 jar Red River Raspberry Chipotle Salsa

Season chops with garlic powder, and salt and pepper to taste. Preheat grill for medium-high heat. Sprinkle soaked wood over coals, or place in the smoker box of a gas grill. Lightly oil grate, and place chops on grill. Cook for 6 to 8 minutes per side, or to desired doneness. Garnish with Red River Raspberry Chipotle Salsa.