Bone In Pork Chops

Camp Prep: 10 minutes
Cook Time: 25 minutes

Ingredients

2 pounds bone in pork chops (5 or 6 1" thick chops)
1 cup breadcrumbs
1 teaspoon garlic salt
½ teaspoon chili powder
½ teaspoon black pepper
½ teaspoon onion powder
2 Tablespoons grated parmesan cheese
2 Tablespoons olive oil

At Home Preparation:

1. Combine all dry ingredients and cheese in a gallon Ziploc bag and label.
2. Package pork chops in sealed plastic bag, label, and refrigerate for transport.

At Campout Preparation:

1. Heat and grease griddle.
2. Put each pork chop into the dry ingredients bag, coat thoroughly, and then put onto hot grill. Repeat for every pork chop.
3. Cook for about 4-6 minutes on each side.
4. Remove from the griddle once golden brown and place in warming pan or 10" Dutch oven until serving time.
5. Cut each pork chop in two for serving (10-12 servings).

Equipment

Griddle
4 metal stakes
10" Dutch oven or warming pan
Serving tongs