Barbecued Grilled Pork Chops

Sauce

1/2 cup ketchup

1/4 cup molasses

2 Tablespoons grated onion

2 Tablespoons Worcestershire

2 Tablespoons Dijon mustard

2 Tablespoon cider vinegar

1 Tablespoon brown sugar

Chops

3-4 bone in rib loin chops  (1 1/2 inches thick)

4 teaspoons kosher salt

2 teaspoons pepper

For sauce: Bring all ingredients to a boil in a saucepan.
Cook on low until a thick, syrupy consistency.  (5-7 minutes)

Transfer 1/2 cup sauce to a bowl and set aside.

Pat chops dry with paper towels.  Cut 2 slits in the fat end of the chops.

Season with salt and pepper.

Insert 2 skewers through each chop so that they stand upright.

Place on the grill and cook until internal temperature reaches 120.
Remove skewers.  Lay chops flat on the grill.  Baste with sauce and cook until 140 degrees.

Remove from grill.  Tent with foil and let rest for 10 minutes.

Serve with reserved sauce.