Pork chops have become one of my favorite easy go to meals, using a Cajun or a Memphis rub and double thick Duroc chops. They look great when the rub is applied and even better when they start charring.

The best source of Duroc pork around here remains Main Line Prime. The flavors of the meat, the charred spices, and hickory or oak smoke remains wonderful, although I have on occasion gotten deliberately silly and used oak chips from retired Jack Daniels barrels.
I usually serve the chops with a hoppy Victory ale, baked beans, and a simple coleslaw.

The remains always look the same ... bones, with shreds of pink smoked meat still attached, and a slight residue of coleslaw. In this case the remains are from another night, with a different beer.