

Mud'stard Crusted Pork Chops



INGREDIENTS

4 Pork Chops (6 oz Boneless)	6 oz Dijon Mustard
Sea Salt (to taste)	2 oz Apricot Jam
Black Pepper (to taste)	1 oz Olive Oil
	1 Tbls Dried Rosemary
4 oz vol Italian or Homemade Garlic Crumbs	2 Tbls Minced Garlic

METHOD

1. Season pork chops with salt and pepper.
2. Mix in a large bowl the Dijon mustard, apricot jam, olive oil, dried rosemary, and minced garlic. Set aside 2 oz of marinade for crust, and then add pork to bowl. Marinate for 4-6 hours.
3. Pre heat broiler and grill (or pan on stove) and cook pork chops until an internal temperature of 155 degrees.
4. When 155 degrees is reached, drizzle each chop with ½ oz of the clean marinade that was set aside. Top each chop with 1 oz of garlic crumbs.
5. Broil the crusted chops in the oven until crumbs are golden brown. Careful not to over cook!
Enjoy!

After Work with Chef Nicole™