

Bacon-Wrapped Pork Chops With Seasoned Butter - recipe from

TheOtherWhiteMeat.com

Times: 10 minutes prep, 15 minutes cook

Ingredients:

4 6-7-ounce boneless pork loin chops, 1 1/4-inch thick

4 slices bacon, thick-cut

Garlic-Mustard Butter, *

Cooking Directions:

Dry the chops with paper towels and season generously with salt and pepper. Wrap a strip of bacon around each one, securing with a toothpick. Cook as directly below to medium doneness. *Remove toothpick; serve chops with Garlic-Mustard Butter.

Broil: Broil 4 inches from heat source, 6-7 minutes. Turn and continue broiling to desired doneness, approximately 5-6 minutes until internal temperature on a thermometer reads 160 degrees Panbroil: Heat grill pan over high heat; add chops, lower heat to medium-high and cook for 6-7 minutes, until nicely browned. Turn and continue cooking for about 5-6 minutes until internal temperature on a thermometer reads 160 degrees F.

Grill: Prepare medium-hot fire in grill; grill chops over direct heat for 6-7 minutes; turn and grill 5-6 minutes until internal temperature on a thermometer reads 160 degrees F.



Serves 4

Nutrition:

