

# Thick Cut Pork Chops



These pork chops are mouthwatering with tender and juicy flavors. Fiery Sweet Mesquite honey drizzled atop makes the perfect entree.

## Ingredients

4 thick cut pork chops  
3 tablespoons extra virgin olive oil  
3 tablespoons Fiery Sweet Mesquite honey  
½ teaspoon cracked pepper

## Instructions

Heat skillet over high heat and coat with extra virgin olive oil. Sear the pork chops on both sides in olive oil for until brown on each side. Sprinkle with cracked pepper.

Reduce heat to low and cover with lid. Cook thoroughly, 30-40 minutes depending upon thickness.

Remove lid and raise heat to high in order to thicken and intensify the flavor of the juices. When pork chops are golden brown, remove from skillet and place on serving plate, then drizzle with Fiery Sweet Mesquite honey.

Makes four entrees.

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