

Mustard-Crusted Pork Chops

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This recipe calls for a mustard crust similar to the classic lamb chops recipe served at Easter. Tangy and slightly sweet, this dish gains a lovely crust from roasting in the oven.

Ingredients:

4 pork chops, 1-inch thick
Salt and freshly ground pepper, to taste
½ cup Dijon mustard
1 tablespoon brown sugar
1 teaspoon mustard powder
1 teaspoon chopped fresh rosemary
1 teaspoon minced garlic
1 tablespoon olive oil

Directions:

1. Preheat oven to 425°F. Season pork chops lightly with salt and pepper. Set aside.
2. In a small bowl, combine mustard, sugar, mustard powder, rosemary, and garlic; mix well. Smear evenly over chops.
3. Heat oil in a large, heavy cast-iron skillet over medium-high. Add prepared chops and brown on both sides, 4 to 5 minutes total. Transfer skillet to oven and cook 20 to 25 minutes, until no longer pink and cooked through. Serve warm.