



## **JUICY PORK CHOPS**

- 1. SEASON YOUR PORK CHOPS WITH SAUSAGE PLUS HOUSE SEASONING ON BOTH SIDES.**
- 2. PREHEAT OVEN TO 425 DEGREES F.**
- 3. IN SMALL BOWL, MELT 1 STICK OF SALTED BUTTER. MIX IN 2 CLOVES FRESH MINCED GARLIC, 1 TSP CHOPPED THYME (FRESH OR DRIED), AND A SPLASH OF LEMON JUICE.**
- 4. HEAT A SKILLET ON MEDIUM-HIGH AND OLIVE OIL. ONCE THE OIL SHIMMERS, SEAR PORK CHOPS FOR 2 MINUTES PER SIDE.**
- 5. POUR BUTTER MIXTURE INTO PAN AND BASTE FOR 30 SECONDS.**
- 6. PLACE SKILLET INTO PREHEATED OVEN AND ROAST FOR 10-14 MINUTES, OR UNTIL INTERNAL TEMPERATURE OF 145 DEGREES F IS REACHED.**
- 7. REMOVE PORK CHOPS FROM PAN AND LET REST FOR AT LEAST 5 MINUTES BEFORE SERVING. POUR REMAINING BUTTER OVER CHOPS.**