Honey Mustard Pork Chops

Remove your pork chops from the freezer and allow them to that for a few hours before marinating them. They can be marinated overnight if you’d like, but I did it for just half an hour and it was still perfect for a great tasting chop.

For the marinade:

2 TBSP yellow mustard

2TBSP spicy brown mustard

2 TBSP Apple Cider Vinegar

2 cloves garlic

½ cup onion minced

¼ tsp salt

½ cup honey

Mix all ingredients together in a bowl. Place thawed chops in bowl and mix to make sure the chops are covered. You could also pour everything into a plastic bag and shake.

Let chops sit in the marinade for at least half an hour.

To cook place your pan on the stove and heat until a high heat (about 400 degrees, this could also be done on a grill outside. Make sure you have one spot at high heat and another spot at medium heat). Once heated pull chops out of marinade, removing excess. Place in pan and sear on both sides, 3-4 minutes each side.

Slide pan to a new burner set to medium heat. Continue cooking chops, turning every 5 minutes for about 20 minutes until done. I don’t have a meat thermometer, so I slice them through the center to see if they’ve cooked all the way through. If you have a thermometer make sure the meat is at 145 degrees Fahrenheit.

If you’d like you can pour the excess marinade into a sauce pan and heat. Bring it to a boil and let boil five minutes, stirring to avoid burning. This will cook out the pork juices from the raw pork and then you can pour it over your finished chops for a little extra sauce.