



Celebrating Food, Art & Culture



PORK CHOPS WITH PRALINE SAUCE

6 Servings

Ingredients

For the marinade

- 2 tablespoons prepared yellow mustard
- 2 teaspoons smoked paprika
- 2 teaspoons granulated garlic
- 2 teaspoons Cajun seasoning
- 1 teaspoon salt

For the pork chops

- 2 tablespoons canola oil
- Six 6-ounce bone-in pork chops

For the praline sauce

- 1 tablespoon butter
- 1/2 cup brown sugar
- 6 sprigs fresh thyme
- 1 cup heavy cream
- 1/4 cup honey
- 1/4 cup pecans, chopped

Directions

For the marinade

In a mixing bowl, combine the yellow mustard, smoked paprika, granulated garlic, Cajun seasoning and salt. Mix until all ingredients are incorporated. Rub the pork chops evenly with the marinade, cover and refrigerate overnight.

For the pork chops

Heat 2 tablespoons of canola oil in a large skillet. In the skillet over medium-high heat, cook the pork chops 5 to 6 minutes per side or until the pork chops reach an internal temperature of 145 F. Remove from the skillet and keep hot until ready to use.

For the praline sauce

Add the butter to the same skillet and melt. Stir the brown sugar and thyme into the melted butter until smooth. Add the heavy cream and stir; bring the mixture to a boil and immediately remove from the heat. Stir the honey into the heavy cream mixture; fold the pecans into the sauce. Spoon the sauce over the pork chops to serve immediately.

Sides

Whipped Potato
Green Beans