



serving size: 4 | **prep time:** 1 hour 25 minutes | **cook time:** 35 minutes | **cut:** chop | **method:** pan-sear and oven-finished

grilled bone-in pork chop with jerk compound butter

Bring the flavors of Jamaica to your grill with our Jerk Compound Butter to finish off elegant frenched grilled pork chops.

INGREDIENTS:

- 4 *Chairman's Reserve*® Prime Pork Chops (6 ounces each), frenched
- 2 teaspoons kosher salt
- 1 teaspoon fresh ground black pepper
- 1½ teaspoons canola oil

DIRECTIONS:

1. Pat pork chops dry and season with salt and pepper. Heat oven to 350°F.
2. Add the canola oil to a medium-sized sauté pan over medium-high heat.
3. When oil is sufficiently hot, add the pork chops, it should sizzle immediately. Cook the chops for approximately 3 minutes until a golden brown is achieved. Flip the pork chops over and cook an additional 3 minutes.
4. Remove the chops from the pan and finish cooking in the oven. Internal temperature of the pork chop should reach 165°F. Let cooked chops rest for 10 minutes.

jerk compound butter

INGREDIENTS:

- 2 sticks unsalted butter
- ½ tablespoon garlic powder
- ½ teaspoon cayenne pepper
- ½ teaspoon onion powder
- 1 teaspoon salt
- ½ teaspoon dried thyme
- 1 teaspoon paprika
- ¼ teaspoon ground nutmeg
- ½ teaspoon ground allspice
- ½ teaspoon cinnamon

DIRECTIONS:

1. Cube the butter and allow to come to room temperature. Stir herbs and spices into butter until butter is light and easy to stir.
2. Scrape the compound butter onto parchment paper, form into a log and then refrigerate. This recipe provides plenty of seasoned butter for several summer grilling events.
3. At time of serving place a pat of butter on the hot pork chop.

servings: ¼ | **calories:** 250 | **total fat:** 16g | **sodium:** 1060mg | **total carbohydrate:** 1g | **protein:** 24g