

Sweet Basil Rubbed Pork Chops



This rub is so versatile you can use it on pork, chicken or turkey.

Serves 4

1T sea salt	1/2t paprika	1T olive oil
1 1/2T sugar	1/2t black pepper	4 thick~cut bone~in pork chops
1/2t garlic powder	2T basil	2T canola oil
1/2t onion powder	1~2T orange juice	

Mix together all dry seasonings. Add 1T orange juice and 1T olive oil. Mix into a thick paste. If it's too thick, add up to 1T additional orange juice. Rub basil paste on both sides of pork chops.

Preheat oven to 350. In large skillet, heat canola oil to very hot. Add pork chops and sear on both sides. Remove from skillet and place on baking sheet.

Bake pork chops 20~25 minutes or until meat thermometer registers 160°. Remove from oven, loosely cover with foil and allow to rest 5~10 minutes before slicing.

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