



Smoked Pork Chops

With Raspberry Balsamic Glaze



4 servings



30 minutes prep
cook time varies

INGREDIENTS

- 4 Bell's Mill Smoked Bone-In Chops
- 2 Tablespoons Olive Oil
- Salt/Pepper - to taste
- ½ Cup Raspberry Preserves
- 2 Tablespoons Balsamic Vinegar
- ½ Teaspoon Thyme
- 1 Teaspoon Minced Garlic

NOTES

These smoked chops are delicious grilled, pan seared, or baked.

DIRECTIONS

1. Heat olive oil if searing off chops. You can sear, grill, or bake chops.
2. Fry pork chops for 2-3 minutes per side or until just under internal temp of 145 degrees F.
3. In a small bowl combine raspberry preserves, balsamic vinegar, thyme, and minced garlic.
4. Remove pork chops from skillet and set aside.
5. Reduce heat to medium then pour raspberry mixture into skillet and bring to a simmer. Simmer 2-3 minutes stirring frequently.
6. Drizzle glaze over chops.

