

## **Bourbon Glazed Pork Chops**

2 Bone-in Center Cut Pork Chops (1" thick) Frenched if desired  
Kosher Salt and Fresh cracked black pepper  
1 tablespoon grapeseed oil or other cooking oil  
2 tablespoons molasses (or brown sugar)  
2 tablespoons bourbon (sub apple cider for alcohol free)  
1 tablespoons Dijon mustard  
Fresh thyme for garnish if desired

Preheat oven to 400°F.

Season pork chops generously with salt and pepper. Let set out at room temperature for 30 minutes. Make glaze: in a small bowl combine molasses, bourbon and mustard.

Heat a grill pan or cast-iron pan to medium high heat. Add oil. Sear pork chops on each side for 2 to 3 minutes. Brush each side with glaze. Place in oven and bake 10 to 15 minutes or until cooked to desired doneness. Let rest 5 minutes and then coat with remaining glaze prior to serving.