

GRILLED PORK CHOPS WITH MAPLE-MUSTARD CREAM SAUCE

- 1 to 2 Tbsp **TSG Peppery Herb Rub**
- 4 bone-in pork loin chops, 3/4" thick
- 1/2 cup **TSG Vermont Maple Dijon Grilling Sauce**
- 1/4 cup heavy whipping cream
- 1/2 Tbsp finely chopped fresh parsley, optional

1. Press herb rub evenly onto pork chops, as desired. Place chops on grid over medium ash-covered coals. Grill uncovered, 8 to 10 minutes for medium doneness, turning occasionally.
2. Mix TSG Vermont Maple Dijon Grilling Sauce and cream in small saucepan. Cook and stir over low heat until hot, 2 to 3 minutes. Stir in parsley, if desired. Serve with chops.

Makes 4 servings

Broil Option: Broil pork chops on broiler pan, 4" from heat, 8 to 11 minutes for medium doneness, turning once.