

Pan Seared Pork Chops

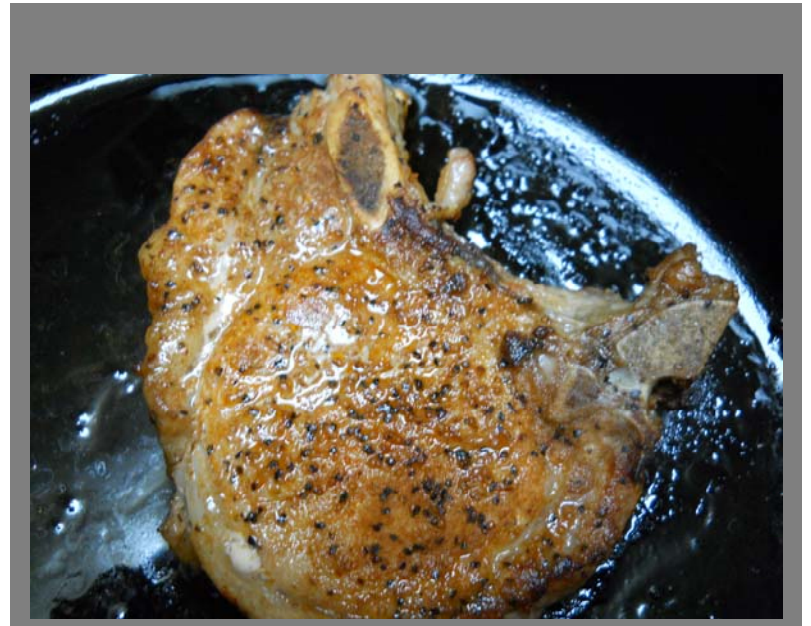
Meat, Pork

SERVINGS: 2

For the times you can't fire the pit.

INGREDIENTS:

2 Pork Chops
2 Tbls PyroDust
2 tsp olive oil
Optional
Liquid Smoke



DIRECTIONS:

Coat both sides of the pork chops, with a generous amount of PyroDust.

Preheat oven to 425 degrees Fahrenheit.

Coat the bottom of a cast iron skillet with the olive oil, Heat to the point where the skillet is just starting to smoke.

Place the pork chops in the hot skillet, do not disturb or move until ready to turn over. 3 to 4 minutes per side. Flip using tongs.

Cover pan with an oven safe lid, and place skillet into oven and continue cooking for 15 minutes.

Remove Pork Chops from skillet and Let stand for 5 minutes before serving.

Optional

Add a splash of liquid smoke to the hot skillet before placing in the oven, be ready with the lid to cover right away to keep the smoke in the pan.