

SATSUMA AND CREOLE MUSTARD GLAZED PORK CHOPS

Serves 4

INGREDIENTS

- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- Pinch cayenne pepper
- 4 (1-inch-thick) bone-in pork chops
- ½ cup satsuma juice
- 1 tablespoon honey
- 1 tablespoon Creole mustard
- 2 teaspoons apple cider vinegar
- 2 tablespoons unsalted butter, divided
- 6 shallots, halved or quartered
- 2 sprigs fresh thyme

Garnish: satsuma zest strips, fresh thyme

DIRECTIONS

Preheat oven to 350°. In a small bowl, stir together salt and peppers. Rub mixture on both sides of pork chops. In another small bowl, whisk together satsuma juice, honey, mustard, and vinegar. In a 12-inch cast-iron skillet, melt 1 tablespoon butter over medium-high heat. Add pork; cook until browned, about 2 minutes per side. Pour juice mixture onto pork; add shallots and thyme. Bake until an instant-read thermometer inserted into thickest portion of pork registers 145°, about 5 minutes. Transfer pork and shallots to a serving platter, and keep warm. Return skillet to medium-high heat; cook until skillet juices have reduced and thickened, about 3 minutes. Stir in remaining 1 tablespoon butter. Drizzle sauce onto pork. Garnish with satsuma zest and thyme, if desired.

