

MANDARIN PORK CHOPS



Ingredients:

1/3	Cup	Orange Marmalade (Low Sugar)
1	6-8 oz. Can	Mandarin Orange segments, drained (reserve juice)
1/2	Teaspoon	Corn Starch
1	Tablespoon	Liquid Smoke
1	Tablespoon	Unsalted Butter
1/4	Teaspoon	Salt (or 1/8 tsp smoked salt)
1/8	Teaspoon	Cayenne Pepper
1/2	Teaspoon	Paprika (or smoked paprika)
1/4	Teaspoon	Black Pepper (or smoked pepper)
1/2	Teaspoon	Ground Ginger
2	4 to 6 oz.	Pork Chops (1/2 inch thick)

Directions:

1. Mix reserved juice with liquid smoke. Set aside. Mix marmalade and orange segments. Set aside.
2. Mix together the salt, paprika, black and cayenne peppers, paprika and ground ginger. Rinse and pat dry the pork chops and coat both sides with the spice mixture.
3. Heat a skillet on medium-high heat. Melt butter and brown pork chops on one side...about 2 minutes. Turn pork chops, reduce heat to medium-low. Spoon the marmalade mixture on top. Cover and let simmer for 8 – 10 minutes, or until the pork is 140° at the thickest part of the chop.
4. Remove chop from skillet and let it rest (it will come up to 145° while resting).
5. While the chops rest, stir cornstarch into the reserved juice/liquid smoke. Stir into pan and whisk until thickened and bubbly. Pour drippings over chops and enjoy!

NOTE: Everything through step 2 can be done ahead of time. Cover and refrigerate coated chops.