

Deviled Pork Chops

EDDIE'S NOTES:

We love pork chops as a change of pace from chicken and beef, but not if they are dried out. This deviled pork chop recipe is a great way to get the flavor that you love, without being dry. Try these with asparagus and mashed potatoes, or rice. I think you will be surprised how moist and flavorful these are. I put a little bit more cayenne pepper in mine to kick up the heat a little bit.



INGREDIENTS

- 2 tablespoons [unsalted butter](#)
- ½ cup [panko bread crumbs](#)
- Kosher salt and pepper
- ¼ cup [Dijon mustard](#)
- 2 teaspoons packed brown sugar
- 1 ½ teaspoons dry mustard
- ½ teaspoon garlic, minced to paste
- ¼ teaspoon cayenne pepper
- 4 (6- to 8-ounce) boneless pork chops, ¾ to 1 inch thick

INSTRUCTIONS

SERVES 4

HEADNOTE

For the best results, be sure to buy chops of similar size. This recipe was developed using natural pork; if using enhanced pork (injected with a salt solution), do not add salt to the mustard paste in step 2. Serve the pork chops with mashed potatoes, rice, or buttered egg noodles.

DESCRIPTION TEXT

1. Adjust oven rack to middle position and heat oven to 275 degrees.
2. Melt butter in 10-inch skillet over medium heat. Add panko and cook, stirring frequently, until golden brown, 3 to 5 minutes. Transfer to bowl and sprinkle with ½ teaspoon salt. Stir Dijon, sugar, dry mustard, garlic, cayenne, 1 teaspoon salt, and 1 teaspoon pepper in second bowl until smooth.
3. Set wire rack in rimmed baking sheet and spray with vegetable oil spray. Pat chops dry with paper towels. Transfer chops to prepared wire rack, spacing them 1 inch apart. Brush 1 tablespoon mustard mixture over top and sides of each chop (leave bottoms

uncoated). Spoon 2 tablespoons toasted panko evenly over top of each chop and press lightly to adhere.

4. Roast until meat registers 140 degrees, 40 to 50 minutes. Remove from oven and let rest on rack for 10 minutes before serving.