



# Noreen's Kitchen

## Cider Glazed Pork Loin Chops

### Ingredients

6 pork loin chops 1 1/2 inches thick	1 cup apple cider
6 slices thick sliced or butchers cut bacon	1 tablespoon apple cider vinegar
1 tablespoon chicken seasoning	2 tablespoons grainy mustard
1 tablespoon rib rub	1/4 cup packed brown sugar
1 tablespoon of vegetable oil or bacon nectar	

### Step by Step Instructions

Pre-heat oven to 350 degrees.

Heat oil or bacon nectar in a large, heavy bottomed skillet over medium high heat.

Wrap each pork loin chop with a slice of bacon and secure with a toothpick.

Sprinkle chops liberally on both sides with both the chicken seasoning and rib rub.

Place chops into the hot skillet and sear off for 4 minutes per side. You should move the chops around the pan so that they are evenly browned. Especially if using a cast iron skillet which can tend to have hot spots right in the center.

While the chops are searing, build your glaze.

Combine the cider, vinegar, mustard and brown sugar together in a bowl and whisk well to incorporate.

When the chops have seared on both sides, pour the glaze over and then turn the chops so they are coated evenly.

Allow to simmer for a few minutes.

Place skillet into the oven for 20 minutes for the chops to finish cooking. Baste with sauce once during the time they are in the oven.

The chops are done when their internal temperature reaches no less than 160 degrees.

Remove from oven and allow to sit for 10 minutes before serving.

The glaze will not be sticky, but more like a light glaze and this will also make a nice pan sauce to spoon over the finished chops for serving.

**Enjoy!**