Smokin’ Joe Lasher’s Apple Pie Pork Chops

Prep time: 15 mins

Cook Time: 15 mins

Servings: 4

Ingredients:

4 large, bone in pork chops

2 tsp olive oil

1 salt & pepper to taste

3 tbsp butter

2 tsp minced garlic

3 tbsp brown sugar

1 tsp Italian seasoning

1 tbsp chopped parsley

2 cups apple pie filling with real apples

1 bundle of fresh mint leaves for garnish

Instructions:

1. Preheat smoker or oven to 400° F
2. Season pork chops on both sides with salt and pepper to taste.
3. Heat olive oil in large skillet over medium high heat and add pork chops. Cook 4-5 minutes per side until chops are nicely browned.
4. Remove chops to a plate and cover with foil.
5. Over medium heat, add the butter and melt. Then add garlic, brown sugar and Italian seasoning. Cook for 30 seconds stirring constantly.
6. Cut heat, place pork chops back in pan and spoon sauce over the top.
7. Place skillet in the oven and cook pork chops to a minimum of 145° F.
8. While chops are roasting, heat apple pie filling over medium heat in medium sauce pan.
9. Remove pork chops from oven. Plate with sauce from skillet and dollop of pie filling. Garnish with mint.