

## TABASCO Pork Chops

4 thickly cut Pork Chops  
salt and pepper to taste

TABASCO® pepper jelly

Have your butcher cut 4 center-cut Pork Chops 1-1/2 to 1-3/4 inches thick.

Preheat your grille to 400°.

While the grille is heating, melt 1/2 a jar of TABASCO Pepper Jelly (red or green) in a sauce pan over low heat.

Lightly season the chops with salt and pepper.

Grille the pork chops to desired temperature, turning once.

To serve, spoon 4 Tbsp of pepper jelly on each plate then place the pork chop on the pool of jelly.

