

## **Herb Encrusted Honey Mustard Pork Chops with a Pan Gravy**

1 LARGE CLOVE FRESH GARLIC  
1 TBS FRESH ROSEMARY  
1 TBS FRESH SAGE LEAVES  
½ FRESH THYME LEAVES  
1 TBS HONEY  
1 TBS WHOLE GRAIN DIJON MUSTARD  
2 PORK LOIN CHOPS BONE IN  
1 TBS OLIVE OIL  
1-2 PATS OF BUTTER  
½ C DRY WHITE WINE  
SALT & PEPPER TO TASTE

Finely mince rosemary, sage and thyme leaves with fresh garlic. Put minced herbs in shallow cup or container. Add honey and mustard and mix into a paste.

Heat a frying pan to medium high.

Season Pork chops with salt and pepper.

Spread Dijon herb mixture onto one side on pork chops. Add olive oil to pan, and place seasoned side of pork chops down into hot pan. Cook approximately 4 mins for ½ inch chops. Spread remainder of Dijon herb mixture on other side of pork chops and turn over, cooking other side of pork chops for 4 mins.

Remove chops from pan to a clean plate and cover with aluminum foil to let the meat “rest”.

Lower heat on pan and add butter. As butter melts, add ½ cup wine and deglaze the pan by scraping up the browned bits at bottom. Let gravy reduce and cook down slightly. Add any juices from cooked pork that have collected on plate to pan. Taste pan gravy and adjust seasoning with salt & pepper as needed.

Pour pan gravy over pork chops and serve with garlic rosemary mashed potatoes and steamed asparagus.

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