

## Bacon-Wrapped Pork Chops

Rose product used: *Pork Chops*

4 Rose Boneless Pork Chops  
(or trim from Rose bone-in chop)  
4 slices Rose thick-cut bacon  
Garlic-Mustard Butter (recipe follows)

Dry the chops with paper towels and season generously with salt and pepper. Wrap a strip of bacon around each one, securing with a toothpick. Cook as directed below to medium doneness. Remove toothpick; serve chops with a pat of Garlic Mustard butter.

**Broil:** Broil 4 inches from heat source, 6-7 minutes. Turn and continue broiling to desired doneness, approx. 5-6 minutes for medium (160 degrees F.)

**Panbroil:** Heat grill pan over high heat; add chops, lower heat to medium-high and cook for 6-7 minutes, until nicely browned. Turn and continue cooking for about 5-6 minutes for medium doneness.

**Grill:** Prepare medium-hot fire in grill; grill chops over direct heat for 6-7 minutes; turn and grill 5-6 minutes more for medium doneness.



**Rose Packing Company**

Garlic-Mustard Butter  
1/4 cup butter, softened to room temperature  
2 tsp Dijon mustard  
1 clove garlic, finely minced

In a small bowl, stir together ingredients until well mixed. Wrap

in waxed paper to shape like a stick of butter. Chill while pork is cooking. When ready to serve, cut into fourths & top each piece prior to serving.



Recipe courtesy of the National Pork Board