

Bacon-Wrapped Pork Chops With Seasoned Butter

Recipe from PorkBelInspired.com

Times:

Prep Time: 10 minutes prep, Cook Time: 15 minutes cook

Ingredients:

4 6-7-ounce boneless pork loin chops, 1 1/4-inch thick
4 slices Bacon, thick-cut
Garlic-Mustard Butter, *

Cooking Directions:

NEW! U.S. Department of Agriculture guidelines:
Pork can be safely cooked to medium rare at a final internal cooked temperature of 145 degrees F. as measured by a food thermometer, followed by a three-minute rest time. Ground pork, like all ground meats, should be cooked to 160 degrees F.

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 directly below to medium doneness. *Remove toothpick; serve chops with [Garlic-Mustard Butter](#).

Broil: Broil 4 inches from heat source, 6-7 minutes. Turn and continue broiling to desired doneness, approximately 5-6 minutes until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time.

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 until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time.

Grill: Prepare medium-hot fire in grill; grill chops over direct heat for 6-7 minutes; turn and grill 5-6 minutes until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time.

Serves 4

Serving Suggestions:

Move over, filet mignon! These mighty bacon-wrapped chops have the taste territory covered! Top with [Garlic-Mustard Butter](#). Serve with baked potato and steamed broccoli.