



RECIPE: MAPLE PORK CHOPS



INGREDIENTS

4 boneless pork loin chops
(1 in. thick & 6 oz. each)
1 tsp. minced fresh thyme
1/2 tsp. salt
1/2 tsp. pepper
1 Tbs. olive oil
1/2 c. brewed coffee
1/4 c. NY Maple Syrup
1 Tbs. Dijon mustard
2 tsp. Worcestershire sauce



DIRECTIONS

Sprinkle pork chops with thyme, salt and pepper. In a large skillet, brown chops in oil. Remove and keep warm

Add remaining ingredients to skillet. Bring to a boil; cook until liquid is reduced by half.

Return pork chops to skillet. Reduce heat; cover and simmer for 10-12 minutes or until meat is tender, turning once. Serve with sauce.

Yields 4 servings.

“Make a meal with NY Maple!”

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