



Bourbon Glazed Pork Chops

2Tbsp brown sugar
1 tsp paprika
salt and pepper
4 boneless pork chops
(pork tenderloin sliced)
2 T butter
¼ C bourbon
2 T oil
4 eggs
chives for garnish

In a small bowl, combine brown sugar, paprika, salt and pepper. Rub into pork. Marinate overnight.

Melt butter into skillet. Add pork and brown (about 3- 4 min each side). Add bourbon into skillet, reduce to a dark glaze (just a couple of minutes).

In a separate pan, season the eggs with salt and pepper, then fry eggs (we like them over easy).

Plate each chop, place eggs over the chops, drizzle with glaze. Garnish and Serve.