

COOKING WITH CHRIS!

**Stuffed Pork Chops topped with a Sweet
and Tangy Mustard Sauce and a side of
Jalapeno Poppers**



Ingredients

Two Stuffed Pork Chops from **The Meat Shop**

The Meat Shop's Prime Rib Seasoning

Four pack of Jalapeno Poppers from **The Meat Shop**

Local Arkansas Honey from **The Meat Shop**

Sour Cream

Stone Ground Deli Mustard

Honey Dijon Mustard

Siracha (optional)

Prep Time: 5-8 minutes

Yield: 2 Stuffed Pork Chops and 4 Jalapeno Poppers

Cook Time: 8 minutes for Stuffed Pork Chops, 25-30 minutes for Jalapeno Poppers

Process

Sweet and Tangy Mustard Sauce:

In bowl, place three spoonful scoops of Sour Cream

Add a generous squeeze of the Stone Ground Deli Mustard

Add a generous squeeze of the Honey Dijon Mustard

Add a spoonful of the Local Arkansas Honey from **The Meat Shop**

Add Siracha to taste

Mix all ingredients and place bowl into refrigerator to chill

Unwrap Stuffed Pork Chops from **The Meat Shop**

Generously season both sides of each chop with **The Meat Shop's Prime Rib Seasoning**

Let Seasoning Sit for 30 minutes before grilling

Unwrap Jalapeno Poppers from **The Meat Shop**

Using a sheet of foil, crimp all four edges to create a "boat"

Place Jalapeno Poppers in "boat" and place on top rack of grill

Cook until bacon is done to taste on both sides

Turn on Grill and heat to 325 degrees

Once at temp, place Stuffed Pork Chops from **The Meat Shop** on grill

Grill for 2 minutes, then rotate 25 degrees counter clockwise and grill for an additional 2 minutes

Flip Stuffed Pork Chops from **The Meat Shop** and repeat the step above

Remove finished products from grill (Pork must reach a minimal internal temperature of 145 degrees for 15 seconds for food safety purposes)

Allow Stuffed Pork Chops from **The Meat Shop** to rest for 3-5 minutes before consuming

Plating

Place Stuffed Pork Chops from **The Meat Shop** on right side of plate

Drizzle Sweet and Tangy Mustard Sauce across top of Stuffed Pork Chops

Place remaining Sweet and Tangy Mustard Sauce into a small ramekin and place on back left corner of plate

Place Jalapeno Poppers from **The Meat Shop** in the remaining space of the left side of plate

YUM!!!

ENJOY!!!!