

Cocoa-Rubbed Pork Chops

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A slightly sweet and spicy cocoa rub meets the natural savory, smoky taste of pork to create a taste sensation. A simple pan sear is all these chops need to be ready for the dinner table -- a quick recipe that you will be making again and again.

Ingredients:

2 tablespoons firmly packed brown sugar
2 teaspoons onion powder
1 tablespoon unsweetened cocoa powder
1 1/2 teaspoons garlic powder
1 teaspoon ground cumin
1/2 teaspoon ground red pepper flakes
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
4 bone-in pork chops, 1-inch thick
2 tablespoons vegetable oil

Directions:

1. In a large bowl, combine the brown sugar, onion powder, cocoa powder, garlic powder, cumin, red pepper, salt, and pepper. Rub the mixture evenly over pork chops.
2. Add the oil to a large skillet over medium heat. Add the pork chops and cook 4 to 5 minutes per side, until no longer pink. Serve warm.