## Pork Chops

Set temperature to $375^{\circ} \mathrm{F}$ and sear all the way around the edges of the pork chop, then cook for the recommended time on each side.

## THICKNESS

in inches
$1 / 2 "$

5/8"
2m 20s
$3 m$ 15s
3/4" $3 \mathrm{~m} \quad 4 \mathrm{~m}$ 30s

7/8"
$4 m$
5m 45s
$1 "$
$5 m 15 s$
$7 m$
1 1/8"
6 m 30 s
8m 30s
$11 / 4 "$
7m 30s
$9 m 45 s$

