



BBQ Glazed Smoked Pork Chops

A quick, simple way to serve up our smoked pork chops.

Ingredients

- 2 Stoltzfus Meats smoked pork chops
- 3 Tbsp unsalted butter
- 4 Tbsp good quality BBQ sauce (like Stoltzfus Old-Fashioned BBQ sauce plus more for serving)



Directions

1. Melt butter in medium cast-iron skillet over medium-high heat.
2. Place the smoked pork chops in the skillet and sear until each side is golden brown, approximately 60-90 seconds per side. Brush each side with BBQ sauce and remove from pan.
3. Serving suggestion: serve with mashed potatoes and oven-roasted carrots.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.