

Spicy Sweet Balsamic Glazed Pork Chops

From the Kitchen of [Deep South Dish](#)

Ingredients

For the Glaze:

- 1/4 cup chicken stock or broth
- 1/2 cup cane, sorghum or real maple syrup (I prefer Steen's pure cane syrup)
- 2 tablespoons balsamic vinegar
- 1 teaspoon Cajun or Creole seasoning, or to taste, optional

For the Pork Chops:

- 1 tablespoon olive oil
- 4 to 6 (1/2-inch to 3/4-inch) bone-in, center cut pork chops
- 1/2 teaspoon seasoning salt (like [Lawry's](#)) {affil link}, or to taste
- 1/4 teaspoon freshly cracked black pepper
- 1/4 teaspoon garlic powder
- 1 teaspoon chili powder, or to taste, divided

Instructions

1. Combine glaze ingredients in a saucepan and bring mixture to a boil; reduce to just slightly over medium and cook until slightly thickened and reduced to about half, stirring regularly, about 20 minutes; set aside.
2. Heat olive oil in a large, non-stick skillet over medium high heat.
3. Season chops on both sides with seasoning salt, black pepper, garlic powder and chili powder.
4. Place chops into skillet in a single layer and sear about 2 to 3 minutes.
5. Turn to sear the other side and brush the top with the balsamic syrup reduction.
6. Continue brushing and turning until chops are cooked through and reach 145 degrees F on an instant read thermometer when inserted into the side of the chop. Total time will depend on the thickness of the chops. Pork chops cook fairly fast, so take care not to overcook them!
7. Coat chops on both sides with glaze before plating and spoon remaining sauce over chops before serving.

Note: May also substitute honey for the syrup.

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