

Deviled Pork Chops

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

INGREDIENTS

- 4 (6- to 8-ounce) boneless pork chops, $\frac{3}{4}$ to 1 inch thick
- 1/4 teaspoon salt
- 1/4 teaspoon freshly cracked black pepper
- 1 teaspoon cooking oil

For the Mustard Spread:

- 1/3 cup Creole mustard
- 2 teaspoons prepared horseradish
- 1 tablespoon packed light brown sugar
- 1/2 tablespoon paprika, or to taste
- 1 teaspoon Creole or Cajun seasoning, or to taste
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

For the Crumb Topping:

- 2 tablespoons unsalted butter
- 1/2 cup panko breadcrumbs
- 2 teaspoons dried parsley

INSTRUCTIONS

1. Preheat oven to 275 degrees. Place an oven safe rack over a rimmed baking sheet. Line with aluminum foil for easier cleanup, if desired. Spray or brush oil on rack.
2. Pat pork chops dry and place on rack. Season with salt and pepper to taste.
3. Stir together the Creole mustard, horseradish, brown sugar, paprika, Creole or Cajun seasoning, garlic and onion powder in a bowl and blend thoroughly.
4. Heat butter in a large skillet over medium heat. Add panko and cook, stirring frequently, until golden brown, 3 to 5 minutes; remove from skillet and set aside.
5. Spoon mustard mixture over the top and sides only of the pork chops. Do not turn over. Divide panko mixture on top of the mustard.
6. Bake for about 40 to 45 minutes, depending on thickness of chops, or until temperature registers 140 degrees F on an instant read thermometer when inserted into the side of the chop. Do not turn over.
7. Remove and let rest on rack for 10 minutes before serving.

NOTES

I'm using brined, boneless pork ribeyes so I omitted the added salt. May substitute yellow mustard for the Creole and omit, adjust or substitute for the horseradish and Creole or Cajun seasoning.

To Brine: Whisk together 6 cups water, 1/2 cup brown sugar and 1/4 cup kosher salt. Place pork chops into a gallon sized zipper bag and pour the brine over. Seal and place into a container in the refrigerator for 4 to 6 hours. Eliminate added salt in the recipe.

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