



## Bacon-Wrapped Pork Chops With Seasoned Butter

### Ingredients:

- 4 6-7 ounce boneless pork loin chops, 1 1/4-inch thick
- 4 slices thick-cut bacon
- Garlic-Mustard Butter
  - 1/4 cup butter (1/2 stick), softened to room temperature
  - 2 teaspoons Dijon mustard
  - 1 clove garlic, minced

Makes: 4 servings.  
Prep Time: 15 minutes  
Cook Time: 15 minutes



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### Directions:

1. Dry the chops with paper towels and season generously with salt and pepper.
2. Wrap a strip of bacon around each one, securing with a toothpick.
3. Remove toothpick; serve chops with a pat of butter.
4. Preheat grill to medium-high.
5. Grill chops over direct heat for 6-7 minutes.
6. Turn and grill 5-6 minutes more for medium doneness.
7. Remove toothpick; serve chops with a pat of butter.

Makes: 4 servings.  
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Directions for garlic mustard butter:

1. In a small bowl, stir together ingredients until well mixed.
2. Wrap in waxed paper to shape like stick of butter. Chill while pork is cooking. When ready to serve, cut into fourths and top each pork mignon before serving.

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