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JAM OF LOVE

## Jalapeno Raspberry Glaze for Pork Chops

This jalapeno raspberry glaze for pork chops recipe is sweet, herby and with a hint of spice. This glaze will also go very well with chicken or steak. Side dishes for this glaze, are a baked potato, roasted root vegetables, green salad with a simple dressing or white rice.

### Ingredients

- 1-2 teaSpoons Seasoning Mix (see recipe below)
- 4 boneless pork chops, .” thick
- ¼ cup **Emily G's Jalapeno Raspberry Jam**
- 2 TableSpoon Dijon Mustard
- 1 TableSpoon Balsamic vinegar
- ½ teaSpoon dried thyme leaves

### Seasoning Mix

- 1 cup salt
- ¼ cup black pepper
- ¼ cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months

### Instructions

1. Sprinkle pork chops with seasoning mix on both sides.
2. Grill pork until done - about 4 minute per side or when reaches internal temperature of 145 F.
3. Combine remaining ingredients in a saucepan; cook on medium heat 5 minutes or until sauce is reduced to glaze consistency, stirring occasionally.
4. If you don't like much thyme. Then, reduce the amount of thyme and increase jam from ¼ to ½ cup.
5. Spoon sauce evenly over chops before serving.

Recipe by Spoonabilities



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