

Mustardy Apple Butter-Glazed Pork Chops

SERVES 4

TIME 1¼ HOURS

If your broiler has multiple temperature settings, use the highest. We like the consistency that Musselman's Apple Butter gives the glaze; if you're using another brand, you may need to thin the glaze with up to 1 tablespoon of water.

- 3 tablespoons apple butter**
- 2 tablespoons maple syrup**
- 1 tablespoon Dijon mustard**
- 1 teaspoon soy sauce**
- ½ teaspoon cider vinegar**
- 1 teaspoon kosher salt**
- 4 (6- to 8-ounce) boneless pork chops, ¾ to 1 inch thick, trimmed**
- 2 teaspoons minced fresh parsley**

1. Adjust oven rack to middle position and heat oven to 275 degrees. Line rimmed baking sheet with aluminum foil and set wire rack in sheet. Spray rack with vegetable oil spray. Stir apple butter, maple syrup, mustard, soy sauce, and vinegar together in small bowl.

2. Sprinkle salt evenly over both sides of chops. Place chops on prepared wire rack and brush 1 teaspoon glaze on top and sides of each chop. Roast until meat registers 135 to 137 degrees, 40 to 45 minutes.

3. Remove sheet from oven and heat broiler. Brush 1 tablespoon glaze on top and sides of each chop. Return sheet to oven and broil until glaze is bubbly and slightly charred in spots, 3 to 6 minutes. Let rest for 5 minutes. Sprinkle with parsley and serve.

