Chocolate Spiced Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	brown sugar - firmly packed
1	tablespoon	italian seasoning
2	teaspoons	onion powder
1 1/2	teaspoons	unsweetened cocoa powder
1 1/2	teaspoons	garlic powder
1	teaspoon	paprika
1/2	teaspoon	red pepper flakes
1/2	teaspoon	ground cumin
1/2	teaspoon	salt
1/2	teaspoon	ground black pepper
4		bone-in pork chops - 1.5" thick
1	tablespoon	vegetable oil

Preheat oven to 350.

In a large bowl, combine brown sugar, Italian seasoning, onion powder, cocoa powder, garlic powder, paprika, red pepper, cumin, salt and black pepper. Rub mixture over chops.

Add the oil to a large cast iron skillet over med-high heat. Add the chops and cook for 3 minutes per side. Put the skillet in the oven and bake the chops until done, about 3 minutes.