

# Pecan Crusted Double Cut Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		10 oz pork chops, thick-cut, bone-in salt black pepper
2	tablespoons	olive oil
1	cup	pecans - chopped Ancho Chile Pepper Barbecue Sauce

Preheat oven to 350.

Season pork chops on both sides with salt and pepper. Pour 1 tablespoon olive oil on a plate and spread pecans on another plate. Lay each pork chop in the olive oil to coat and then coat both sides with chopped pecans.

Heat the remaining olive oil in a large skillet over medium heat. Add pork chops and cook until pecans are light brown on that side. Turn over in pan and place in the oven until 165, about 10 minutes. Drizzle with BBQ sauce.

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# Ancho Chile Pepper Barbecue Sauce

Amount	Measure	Ingredient - Preparation Method
5	cups	ketchup
1/2	tablespoon	garlic - chopped
1/2	cup	cider vinegar
1/2	cup	brown sugar
1/2	tablespoon	liquid smoke
1/2	cup	beer
1/2	cup	honey
1 1/2	cups	water
1/4	cup	worcestershire sauce
1	teaspoon	onion powder
1	teaspoon	dry mustard
1/2	teaspoon	black pepper
1		dried ancho pepper - crushed
1/2	teaspoon	chicken stock

Heat a large stockpot over high heat. Add all the ingredients and stir. Bring to a boil. Reduce heat to medium low and simmer for 1-2 houts. Strain the sauce and serve immediately or keep warm.