

# Thick Cut Mustard Marinated Pork Chops with Red Onions

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		10-12 oz bon-in pork chops - 1" thhick
1/4	cup	olive oil
3	tablespoons	dijon mustard
		salt
		pepper
		fresh thyme
		Onions
3	tablespoons	vegetable oil
2	medium	red onion - thinly sliced
1	tablespoon	honey
1	tablespoon	balsamic vinegar
		kosher salt
		black pepper

Toss chops with the chops ingredients and let marinate 1 hour or up to overnight covered in the refrigerator. Bring to room temperature.

Heat a large 2 burner griddle pan over medium heat for 5 minutes until smoking hot. Cook pork until nicely browned on both sides, about 5 to 6 minutes on each side. While the chops are finishing, heat the vegetable oil over med-high heat in a large skillet. Add onions and cook for about 4 minutes. Then drizzle onions with honey and balsamic and cook until softened and lightly caramelized, about 15 minutes. Season with salt and pepper.

Serve chops with a little heap of onions.