



Olive on Tap Garlic & Ginger-Honey Balsamic Pork Chops

INGREDIENTS: 3 tablespoons *Olive on Tap 18yr Aged Golden Ginger Honey Balsamic* * 3 tablespoons stone-ground mustard
5 cloves garlic, sliced * 1 teaspoon red Chile flakes * 4 tablespoons *Olive on Tap Garlic Olive Oil*, divided * 1/2 cup *Olive on Tap Apple Cider Vinegar* * kosher salt and ground black pepper to taste
4 (1-inch thick) bone-in pork chops

Combine honey, mustard, garlic, Chile flakes, 3 tablespoon olive oil, apple cider vinegar, salt, and pepper in a small bowl; mix until fully combined. Place pork chops into a re-sealable zip-top bag. Pour in marinade, seal the bag, massage to coat, and marinate in the refrigerator for at least 1 hour. Remove pork chops from the marinade and place on paper towels. Pat chops as dry as possible with the paper towels. Set excess marinade aside. Heat remaining olive oil in a large cast-iron skillet over medium-high or high heat until it shimmers. Working in batches if necessary, sear the pork chops in the hot pan until the first side is a dark golden brown, 2 to 3 minutes. Turn and cook on the other side until golden brown, 2 to 3 minutes more. Turn the heat down to low and continue to cook until an instant-read thermometer inserted into the center reads 145 degrees F (63 degrees C), 6 to 8 minutes total. Transfer to a plate and let rest for 5 minutes. While pork rests, pour leftover marinade into a skillet. Bring to a boil and continue to cook until it reduces and becomes as thick as you like, 5 to 7 minutes.

Pour over pork chops.