



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Grilled Pork Chops with Jalapeno Mustard Cream Sauce

Mustard isn't just for sandwiches you know. Our German ancestors made many versions of homemade mustards and enjoyed them as a condiments with meats and sausages. You'll love our **Texas Sweet jalapeno Mustard** in this quick and easy sauce that'll give your pork chops a lot of zing!

To Serve 4.

4 (6-8 ounce) center-cut pork loin chops

Olive oil

**Fredericksburg Farms East Texas Rib Rub**

**½ cup Fredericksburg Farms Texas Sweet Jalapeno Mustard**

½ cup chicken stock

1 cup whipping cream, blended with 1 heaping teaspoon cornstarch

1 tablespoon minced cilantro.

Lightly glaze both sides of pork chops with olive oil. Rub the chops on both sides with a liberal portion of **Fredericksburg Farms East Texas Rib Rub**. Preheat a gas grill to medium heat or build a hardwood charcoal fire in BBQ grill, allowing the coals to burn down until they are glowing red, covered by a layer of white ash.

Place the chops on the grill and grill to an internal temperature of 145 degrees, turning once. While the chops are grilling, combine the **Fredericksburg Farms Texas Sweet Jalapeno Mustard**, chicken stock, and whipping cream/cornstarch mixture, whisking to blend well. Cook over medium-high heat until sauce is thickened and slightly reduced. Remove from heat and stir in the cilantro.

Serve the chops topped with a portion of the sauce.