

Cherry Pepper Pork Chops

- 6 pork chops, cut ¾" thick
- 2-3 Tbsp TSG Peppery Herb Rub
- 1½ Tbsp olive oil
- 1 jar **TSG Blackberry Cherry Pepper Conserve**, divided

1. Heat oil in a large skillet. Press Peppery Herb Rub onto both sides of pork chops. Add pork to skillet and brown on both sides, about 5 minutes total.
2. Spoon one half jar of Conserve into bottom of crock pot. Place browned pork chops on top of Conserve. Cover and cook on Low 6 to 7 hours.
3. Place remaining Conserve in microwave safe bowl. Microwave, covered on high 1 min. to heat; stir. Serve along side pork chops.