

Smoked Jalapeño Jam Chops

Ingredients:

- 1/4 cup NVBP's Jalapeño Jam (any variety)
- 1 tbsp. NVBP's Mustard (Hot or Mild)
- 1 tbsp. balsamic vinegar
- 4 Smoked pork chops, 1" thick

Instructions:

- Mix first 3 ingredients thoroughly
- Grill pork chops on uncovered grill over medium-warm coals for 12-15 min. and turn once until medium rare
- Brush with sauce during last 5 min. of grilling
- Serve for breakfast with a couple of large eggs and tortillas or serve for lunch or dinner