



MAPLE PORK CHOPS

Submitted by Sherri Kaufman, Abbotsford, British Columbia

4-6 bone-in pork chops

½ cup **Maple Balsamic Cider Vinaigrette**

¼ cup **Maple Chipotle BBQ Sauce & Glaze**

1 tsp. **Dilly-Licious Dill Pickle Mustard**

1 tsp. **Oh! So Garlic**

1 tsp. **Everything Plus Seasoning Blend**

1 tsp. **Hula-Hula Hawaiian Seasoning Blend**

In a bowl, mix **Maple Balsamic Cider Vinaigrette**, **Maple Chipotle BBQ Sauce & Glaze** and **Dilly-Licious Dill Pickle Mustard** ingredients together and stir well.

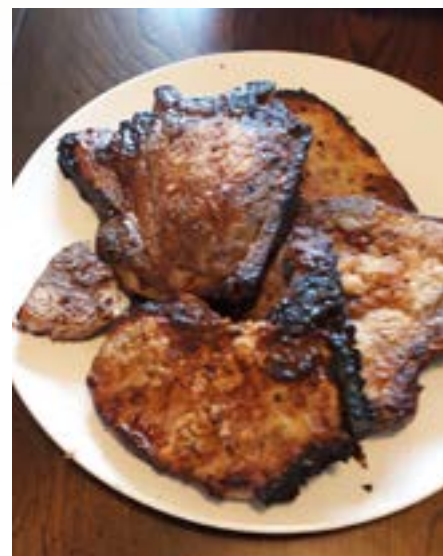
In a separate bowl, mix **Oh! So Garlic**, **Everything Plus Seasoning Blend** and **Hula-Hula Seasoning Blend** together and stir well.

Season chops with seasoning mix and place in a baking dish. Cover with the sauce mix.

Bake at 350°F for about 35 - 40 minutes

OR

Season chops with seasoning mix and grill for about 6 minutes per side, baste with sauce mix and grill another minute or so per side.



- **Maple Balsamic Cider Vinaigrette**
- **Maple Chipotle BBQ Sauce & Glaze**
- **Dilly-Licious Dill Pickle Mustard**

- **Oh! So Garlic**
- **Everything Plus Seasoning Blend**
- **Hula-Hula Hawaiian Seasoning Blend**