

Pesto Pork Chops

Ingredients

- 4 center cut pork chops or bone in but be sure they are 1 – 2 inches thick
- 1 cup olive oil
- 1 cup pesto (you can make it yourself or buy it premade...just depends on how lonely you are)
- 1 teaspoon paprika
- 1 teaspoon garlic salt
- 1 teaspoon cracked pepper

Preparation

- **Step 1:** Mix the paprika garlic salt and cracked pepper on the pork chops on both sides and let them sit covered until they are at close to room temperature.
- **Step 2:** Let your grill or if you aren't using a grill a cast iron grill pan works amazing for these. It just needs to be very hot almost to the point of smoking.
- **Step 3:** Lightly baste the pork chops with the pesto saving at least half of the pesto for final plating.
- **Step 4:** Let it cook on one side for the majority of the time. When you see the sides of the pork become white flip it. You don't want to overcook the pork but you do want to get those beautiful grill marks on the top side....the bottom side is like an opinion about Star Trek. It just doesn't matter.
- **Step 5:** After the first flip go ahead and put a tbsp of pesto on each pork chop.
- **Step 6:** Test the firmness by poking it with a cork or spoon or your finger if you aren't grossed out by such a thing. When it feels just a little bit more firm pull it off the heat and let it rest for about 8 minutes. It will continue to cook while resting.
- **Step 7:** After about 8 minutes...you can either trust it...or take one of the chops and cut into the thickest part. If it's cooked all the way through GREATeat it...if it isn't cook them all a few minutes more. You want to server these chops medium....but NEVER medium rare. If you do be sure you have at least 1 bathroom for everyone eating said pork chop.