



# Savory Maple Bacon Pork Chops



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## Introduction

Savory Maple Bacon Pork Chops are a delightful dish that combines the rich flavors of savory pork chops with the sweetness of maple syrup and the smokiness of bacon. This recipe is perfect for any occasion, whether it's a weeknight dinner or a weekend gathering. The combination of ingredients not only enhances the taste but also makes for an eye-catching presentation.

## Detailed Ingredients with measures

Pork Chops: 4 bone-in, about 1 inch thick

Bacon: 6 slices, chopped

Maple Syrup: 1/4 cup

Soy Sauce: 2 tablespoons

Garlic: 2 cloves, minced

Black Pepper: 1/2 teaspoon

Olive Oil: 2 tablespoons

Fresh Rosemary: 1 tablespoon, chopped (optional)

## Prep Time

Prep time for this mouthwatering dish is approximately 10 minutes. This quick preparation allows you to enjoy the cooking process without feeling rushed.

## Cook Time, Total Time, Yield

Cook time is about 15-20 minutes. The total time from prep to serving is around 30 minutes. This recipe yields 4 servings, making it perfect for sharing with family or friends. Enjoy the delicious flavors and satisfaction of a homemade meal with these savory maple bacon pork chops.



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## Detailed Directions and Instructions

### **Step 1: Prepare the Pork Chops**

Season the pork chops generously with salt and pepper on both sides.

### **Step 2: Cook the Bacon**

In a large skillet over medium heat, cook the bacon until it's crispy. Once cooked, remove the bacon and set it aside, keeping the drippings in the skillet.

### Step 3: Sear the Pork Chops

In the same skillet with the bacon drippings, add the seasoned pork chops. Sear them for about 3-4 minutes on each side until they are golden brown.

See also Peppermint Cheesecake Cookies

### Step 4: Add Maple Syrup

Reduce the heat to low and pour the maple syrup over the seared pork chops. Allow them to cook in the syrup for an additional 5 minutes, flipping occasionally to coat well.

### Step 5: Incorporate Bacon

Crumble the cooked bacon into the skillet with the pork chops. Stir to combine and let the flavors meld for another 2-3 minutes.

### Step 6: Serve

Once cooked through and caramelized, remove the pork chops from the skillet. Serve hot, drizzled with the remaining maple syrup and bacon crumbles on top.

## Notes

### Note 1: Pork Chop Thickness

The cooking time may vary based on the thickness of your pork chops. Ensure they reach an internal temperature of 145°F.

**Note 2: Maple Syrup Substitutes**

If you don't have pure maple syrup, honey can be used as an alternative for a different flavor profile.

**Note 3: Serving Suggestions**

These pork chops pair well with sides like roasted vegetables, mashed potatoes, or a fresh salad for a complete meal.



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# Cook techniques

## Brining

Brining pork chops helps to enhance their moisture and flavor. This technique involves soaking the meat in a saltwater solution, which penetrates and tenderizes the chops.

## Searing

Searing the pork chops in a hot skillet creates a flavorful crust. This technique locks in juices and adds a rich caramelized flavor to the meat.

## Glazing

Glazing involves coating the pork chops with a syrupy mixture, such as maple syrup, towards the end of cooking. This adds sweetness and a beautiful shine to the dish.

## Basting

Basting the pork chops while cooking with a mixture of the rendered fat and maple syrup helps keep the meat moist and enhances the flavor profile.

See also [Cheesy Taco Hashbrown Casserole](#)

## Resting

Allowing the pork chops to rest for a few minutes after cooking is essential. This lets the juices redistribute throughout the meat, making it more tender and juicy.

## FAQ

**What is the best way to prevent pork chops from drying out?**

The best way to prevent pork chops from drying out is to brine them before cooking and avoid overcooking.

**How do I know when pork chops are fully cooked?**

Pork chops should be cooked to an internal temperature of 145°F (63°C). You can use a meat thermometer to check.

**Can I use other types of meat for this recipe?**

Yes, you can substitute pork chops with other proteins like chicken or turkey, but cooking times may vary.

**What can I serve with savory maple bacon pork chops?**

Savory maple bacon pork chops pair well with sides like mashed potatoes, roasted vegetables, or a fresh salad.

**How can I add more flavor to the pork chops?**

Consider marinating the pork chops with herbs and spices or adding garlic and onion to the cooking process for extra flavor.



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## Conclusion

The savory maple bacon pork chops are a delightful combination of sweet and salty flavors that make for an unforgettable meal. The contrast of crispy bacon, tender pork, and the rich maple glaze elevates this dish, making it perfect for any dinner table. Pairing these chops with the right sides can enhance the dining experience, leaving you and your guests satisfied and impressed.

## More recipes suggestions and combination

### **Garlic Mashed Potatoes**

Creamy garlic mashed potatoes complement the richness of the pork chops, providing a comforting and hearty side.

See also [Gingerbread Cookies](#)

### **Roasted Brussels Sprouts**

The slightly bitter and caramelized taste of roasted Brussels sprouts balances the sweetness of the maple glaze.

### **Apple and Walnut Salad**

A fresh salad with slices of apple and toasted walnuts adds a crisp and refreshing contrast to the savory pork.

### **Grilled Asparagus**

Grilled asparagus sprinkled with lemon juice offers a bright and light side that perfectly pairs with the robust flavors of the pork chops.

### **Sweet Potato Fries**

The natural sweetness of sweet potato fries enhances the maple flavor, creating a delightful harmony on the plate.



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