



# BELL'S SPICY PORK CHOP WITH HOPSLAM PEACH CHUTNEY

**SERVING SIZE: 4 SERVINGS**

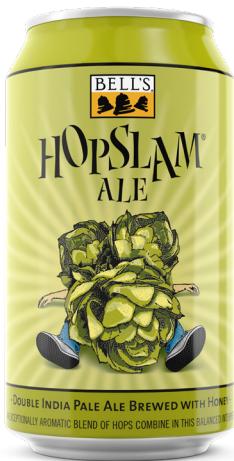
## INGREDIENTS:

### PEACH CHUTNEY

- 4 peaches  
(peeled and chopped)
- 2 TBS pecans
- ½ tsp red pepper flake
- ¼ cup white sugar
- 2 oz Hopslam
- ¼ cup water
- 1 lemon, juiced

### PORK RUB

- 4 6-8 oz pork chops
- 2 TBS brown sugar
- 1 TBS salt
- 1 tsp cayenne
- 1 tsp garlic powder
- 1 tsp black pepper
- 1 tsp paprika



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# INSTRUCTIONS:

## PEACH CHUTNEY

1. Toast pecans lightly in the oven at 300°F for about 5 minutes, or until fragrant, let pecans cool and then chop them.
2. In sauce pot, add peaches, water, sugar, and lemon and cook medium/low for 10-15 minutes.
3. Add Hopslam, red pepper flake, and chopped pecans; continue to cook for an additional 5 minutes or until the liquid has reduced and become set. As you stir, be sure to smash the peaches down to create a fairly smooth mixture.
4. Set aside to cool, this can be served warm or cold with the pork.

## PORK RUB

1. In a bowl, mix all ingredients, minus the chops, together.
2. Generously rub the mixture on the chops and ensure all areas are covered.
3. Let the chops rest for at least 30 minutes before cooking to allow the flavors to marinate the meat.
4. You can cook the chops as you wish: Grilled, roasted, pan seared. Top with some of the peach chutney and enjoy with a Hopslam!