

# COOKING WITH HUGH

HOSTED BY HUGH HARDY



**CARROLL'S®**  
SAUSAGE & COUNTRY STORE

*Featured on Season 3, Episode 5*

## **Carroll's® Smoked Chops with Peach Pineapple Sauce**

- 2-4 Carroll's® Smoked Pork Chops
- 1 can Diced Tomatoes with Peppers and Onions
- ½ jar Carroll's® Peach Pineapple Jam
- ¼ cup Bootlicker Hot Sauce
- ¼ cup Lemon Juice
- Carroll's® Garlic Butter Seasoning

### **Directions:**

Grill the smoked pork chops for 4-5 minutes on each side. In a skillet over medium heat, simmer Carroll's® Peach Pineapple Jam, Bootlicker Hot Sauce, diced tomatoes and Carroll's® Garlic Butter Seasoning until slightly thickened. Pour over Carroll's® Smoked Pork Chops to serve. This is great with rice.

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