

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
- Carroll's™ Peach Pineapple Jam - ½ Jar
- 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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