TIM FARMER'S COUNTRY KITCHEN

PORK LOIN CHOP

Pork Loin

Olive oil

Paul Prudhomme's Poultry Magic

Salt

Tellicherry Pepper

Smokey Chipotle Paprika

Cut pork loin into chops of desired thickness. Season both sides, place on baking sheet and put in oven at 250 degrees for 30 minutes (or until it reaches 120 degree internal temperature.) Remove from oven and place on grill and sear on each side until internal temperature reaches at least 150 degrees. Let rest 5 minutes before serving.