

## Texas Seared Porkchops

- 1/8 cup Olive oil
- 3 Garlic cloves
- 1/3 Medium onion
- 1 teaspoon Black pepper
- 2 Jalapenos
- 3 Sprigs Mint

Heat 1/8 cup olive oil in frying skillet on high. Add 3 garlic cloves, crushed. Place pork chops in skillet. Add 1/4 of a medium onion, finely chopped. Sprinkle pork chops with 1 teaspoon black pepper. Add 2 halved jalapenos to skillet. Turn stove down to medium high. After chops are heavily browned turn stove to low. Add 3 sprigs of fresh mint. Cook until chops are done. Remove from heat and allow to rest for several minutes.

**Joe Danner, Jasper County, Intermediate**