

## INGREDIENTS FOR 4 SERVINGS

2 Tablespoons Olive Oil  
2 Tablespoons Butter  
2-3 Tablespoons Wing Sauce, Divided  
4 Thin Cut Pork Chops  
½ Cup Shredded Mozzarella Cheese  
McCormick® Garlic Pepper Seasoning



Syrah



Belgian Strong Ale



## PREPARATION

In a large skillet, over medium high heat, add the olive oil, butter and 1 tablespoon of wing sauce. Season each side of the pork chops with salt, pepper and generously season the chops with McCormick Garlic Pepper seasoning.

Once the pan is hot cook the chops for 2-3 minutes per side or until chops are cooked through to 145° (medium rare) or 160° (medium). Remove the chops from the skillet and place in a baking pan and cover each chop with the remaining wing sauce. Top the chops with cheese and broil on low until the cheese is golden.