Citrus and Spice Pork Chops

Vinaigrette Pork

1/4 cup oil 2 teaspoons salt

1 Tablespoon fresh mint, chopped 2 teaspoons pepper

2 teaspoons fresh thyme, minced 1 teaspoon sugar

1 teaspoon minced shallot 1/2 teaspoon cinnamon

1 teaspoon sugar 1/4 teaspoon cumin

3/4 teaspoon Dijon mustard 1/8 teaspoon cloves

1/2 teaspoon lemon zest 8 bone in pork chops

2 Tablespoons lemon juice 2 Tablespoons oil

1/2 teaspoon orange zest

1/4 teaspoon salt

1/4 teaspoon pepper

Whisk vinaigrette ingredients together.

Combine salt, pepper, sugar, cinnamon, cumin and cloves.

Pat pork chops dry with paper towels and sprinkle with seasoning mix.

Heat oil in skillet. Add chops and cook until internal temperature reaches 140.

Transfer pork chops to a platter and spoon vinaigrette over top.