Monroe County- Style Pork Chops

2 Tablespoons kosher salt

2 Tablespoon pepper

1 Tablespoon paprika

3/4 teaspoon cayenne pepper

1 Tablespoon cornstarch

8 bone-in pork chops

8 Tablespoons butter

1/2 cup white vinegar

Combine salt, pepper, paprika and cayenne.

Transfer 2 Tablespoons of mixture to a separate bowl and stir in cornstarch.

Snip interior portion of fat around loin muscle.

Season chops with cornstarch mixture.

Heat butter in saucepan until browned. Add reserved spice mixture and cook until fragrant.

Add vinegar and bring to a simmer. Remove from heat and cool.

Grill pork chops.

Pour sauce over chops, flipping evenly to coat. Tent with foil and let rest 5 minutes.