Deviled Pork Chops

2 Tablespoons butter

1/2 cup panko

1/4 cup Dijon mustard

2 teaspoons brown sugar

1 1/2 teaspoons dry mustard

1/2 teaspoon garlic, minced

1/4 teaspoon cayenne pepper

4 boneless pork chops (3/4 - 1" thick)

Melt butter in skillet. Add panko and cook 3-5 minutes until golden.

Transfer to bowl and season with salt.

Stir together Dijon, sugar, dry mustard, garlic, cayenne, 1 t. salt and 1 t. pepper.

Set wire rack over baking sheet. Spray with cooking spray. Place chops on rack.

Pat pork dry with paper towels. Brush sides and top with mustard mixture.

Spoon 2 T. panko over each chop and press lightly to adhere.

Roast 40-50 minutes or until temperature reaches 140.

Let rest 10 minutes.