

Simply Awesome Lemon Pepper Pork Chops

Ingredients

6 pork chops
1 tablespoon lemon pepper
6 tablespoons butter
6 tablespoons olive oil
2 tablespoons Worcestershire sauce

Directions

Preheat oven to 400°F.

Tear off a generous square of tin foil for each chop, enough to wrap and seal completely.

Place lemon pepper in a shallow dish. Coat both sides of each chop with lemon pepper. Do not over coat.

Put 1 tablespoon butter in the middle of each square of tin foil. Put the peppered chops on top of the butter. Put 1 tablespoon olive oil on top of each chop. Add 1 teaspoon Worcestershire sauce over the top of each chop. Wrap each chop tightly and place in a 13x9 pan.

Put on middle rack of oven. Bake for 35 minutes.

