

*Ole Ray's Blackberry Wine BBQ Pork Chops*

**Ingredients:**

- Qty 4 - ½ inch pork chops
- Salt & Pepper to taste
- Ole Ray's Rubb It or your Favorite [Dry Rub](#)
- Ole Ray's [Blackberry Wine BBQ Sauce](#)

**Instructions:**

1. Sprinkle pork chops with salt and pepper
2. Sprinkle Ole Ray's Rubb It or your Favorite Dry Rub on the pork chops
3. Coat skillet with oil and braise pork chops until lightly brown
4. Remove chops and place in baking dish uncovered
5. Baste heavily with Blackberry Wine BBQ Sauce
6. Place in 350 degree oven for 30 – 45 minutes.

*Courtesy of Ole Ray's, St. Augustine, FL*

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