

Bourbon Glazed Pork Chops

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A hearty meal perfect for summer barbecues and cook-outs! Simple pork chops are glazed with a sweet bourbon-brown sugar marinade and grilled to perfection for a sweet-and-savory meal that goes well with fresh corn-on-the-cob and summer salads. This meal is so simple it will become an instant hit with all!

Ingredients:

2 Tbsp Dijon mustard
1 tsp brown sugar
1 Tbsp bourbon
2 center-cut bone in pork chops 1 ½ inches thick
1 clove garlic, minced
salt, black pepper, and garlic powder to taste

Directions:

1. Prepare grill to medium-high heat.
2. In large bowl combine mustard, brown sugar and bourbon. Set aside.
3. Season pork chops with garlic, salt, pepper and garlic powder. Brush with half the glaze.
4. Place chops on the grill and grill until chops are slightly browned and cooked, about 20 minutes. Brush with the remaining glaze before serving.

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