

# Grilled Pork Chops with Homemade Barbeque Sauce

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*While prepared barbeque sauce will work just fine in this recipe, a quick homemade version brings a whole new level of flavor to these grilled pork chops. Baste liberally with the sauce, as it will create a sweet, juicy crust worthy of any warm summer dinner menu.*

## Ingredients:

4 pork chops, 1-inch thick

Salt and freshly ground black pepper, to taste

Barbeque Sauce:

½ cup brown sugar

½ cup ketchup

¼ cup apple cider vinegar

1 tablespoon lemon juice

1 tablespoon Worcestershire sauce

1 teaspoon lemon zest

½ teaspoon chili powder

## Directions:

1. Prepare the sauce: Combine all ingredients in small saucepan over medium heat; whisk to combine and bring to a simmer. Cook 5 minutes and set aside to cool.
2. Preheat grill to medium heat. Lightly season pork chops on both sides with salt and pepper. Brush generously with cooled barbeque sauce and cook over grill, basting often. Flip chops and cook an additional 5 to 7 minutes, basting until cooked through.