

Maple Orange-Glazed Pork Chops

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Maple and orange are spiced up with a dash of chili powder to create a saucy glaze worthy of any grilled meat. Cooked until just done, these juicy chops are perfect served alongside a crispy salad and fruity dessert.

Ingredients:

2 tablespoons maple syrup
2 tablespoons orange juice
½ teaspoon chili powder
½ teaspoon salt
¼ teaspoon freshly ground black pepper
4 pork chops, 1-inch thick

Directions:

1. Preheat grill to medium-high.
2. In a small bowl, combine the maple syrup, orange juice, and chili powder.
3. Season both sides of chops with salt and pepper and brush generously with glaze.
4. Place on grill and cook 3 to 4 minutes per side, until no longer pink.