

# Honey-Grilled Pork Chops



PREPARATION TIME  
10 minutes



COOKING TIME  
20 minutes



PERFECT PARTNER  
hash browns



Thrifty shoppers can save money by buying a boneless pork loin roast when it is on sale and cutting it into 1-inch chops in their own kitchen. Any leftover chops can easily be frozen.

## SHOPPING LIST

- pork chops
- orange juice
- tarragon

## ON HAND

- honey
- Dijon mustard
- vinegar
- garlic powder
- Worcestershire sauce

# Honey-Grilled Pork Chops

## INGREDIENTS

- 4 (1-inch-thick) boneless pork chops
- 1/4 cup honey
- 2 tablespoons Dijon mustard
- 1 tablespoon orange juice
- 1/4 teaspoon dried tarragon
- 1 teaspoon cider vinegar
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon garlic powder

SERVES **4**

**COOKIN'**  
*Express*

• Use all-natural hardwood charcoal, not briquettes, for grilling. The fire is ready in half the time and there is no chemical residue left on the food.

## Make Ahead

Prepare the basting sauce in step 2 up to 3 days ahead. Store in an airtight container in the refrigerator.

## VARIATION

For a citrusy sparkle, add 1/2 teaspoon grated orange peel to the basting sauce.

**1** Preheat grill. Brush rack with vegetable oil. Trim excess fat from chops; score outer edge of meat at 1-inch intervals.



**2** Blend honey, mustard, orange juice, tarragon, vinegar, Worcestershire sauce and garlic powder in a small bowl.

**3** Place chops on grill about 4 inches from heat. Brush with honey mixture. Grill for 8 minutes, brushing every 2 minutes with honey mixture.



**4** Turn chops over. Grill for 8 minutes longer or until cooked through, basting every 2 minutes with honey mixture.