

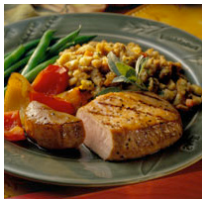


### Ingredients:

- 4 pork chops, 3/4-1-inch thick
- Salt and pepper, to taste
- 6 tablespoons honey
- 2 tablespoons hot pepper sauce

## Honey-Hot Chops

Makes: 4 servings.  
Prep Time: 10 minutes  
Cook Time: 15 minutes



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### Directions:

1. Preheat the grill to medium heat.
2. In small bowl stir together honey and hot pepper sauce.
3. Season chops with salt and pepper and grill over direct heat.
4. Turning and basting with honey-pepper sauce mixture, until chops are nicely browned, about 8-10 minutes.
5. Serve.

### Serving Suggestions

Fire up the grill and dinner is ready in fewer than 15 minutes with pork chops that are finished with a sweet-hot glaze. Pair the chops with baked sweet potatoes, a green salad and warm dinner rolls.

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*Recipe courtesy of the National Pork Board.*

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