



## PDQ Barbecue Pork Chops

### Ingredients:

- 4 pork chops, bone-in or boneless, about 1-1/4 thick
- 1/2 cup bottled barbecue sauce
- 1/3 cup honey
- 1 tablespoon Worcestershire sauce
- 1 teaspoon prepared mustard
- Dash hot pepper sauce

Makes: 4 servings.

Prep Time: 10 minutes

Cook Time: 15 minutes



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### Directions:

1. Preheat grill to medium-hot
2. For sauce, mix all ingredients except pork chops together in a small bowl.
3. Place pork chops on cooking grid..
4. Grill chops for about 4-5 minute, until nicely browned on one side; turn and brush liberally with sauce.
5. Grill for 4-5 minutes more; turn and brush with more sauce.
6. Grill for a few minutes more, turning and brushing with sauce.
7. Discard any leftover sauce.
8. Serve chops immediately.

Makes: 4 servings.

Prep Time: 10 minutes

Cook Time: 15 minutes



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*Recipe courtesy of the National Pork Board.*