



Grilled Pork Chops with Honey Garlic Glaze

Makes: 6 servings

Prep Time: 5 minutes Cook Time: 35 minutes

Total Time: 40 minutes

Ingredients

- 1 & 1/4 cup honey
- 1/4 cup soy sauce
- 8 cloves garlic, finely chopped
- 1 tsp freshly ground black pepper
- 6 14-ounce pork chops (1 & 1/2-inch thick)
- Kosher salt

Instructions

Bring honey, soy sauce, and garlic to a boil in a saucepan and reduce to simmer for 5 minutes, until the garlic is cooked. Remove from heat and whisk in black pepper. Reserve.

Heat grill to 450° and season the pork chops with salt on each side. Sear pork chops on each side, turning frequently to develop a crust on all surfaces, about 7 minutes total. Lower the heat and cook through, continuing to turn, about 15 to 20 minutes more, until they are cooked through and reach an internal temperature of 145°. Brush the pork chops with the honey garlic glaze, and serve with additional glaze.

Chef's Note:

If your pork chops are thinner than 1 & 1/2 inches, your grill time will be less. Use a thermometer to help you gauge the grill time.