

Honey Grilled Pork Chops

Ingredients:

4 1 to 1 ½ inch bone in pork chops

¼ cup honey

¼ cup lemon juice

2 tbl. soy sauce

2 cloves garlic, smashed

1 tbl. cooking sherry, wine or water

Directions:

Mix, honey, lemon juice, soy sauce, garlic and sherry together. Place together with the pork chops in a plastic bag and refrigerate overnight.

Place a heavy duty piece of aluminum foil over the coals or briquettes in the center of your grill. Preheat.

Drain chops, saving the marinade. Place chops over the foil on the grill and reduce the heat to medium. Grill about 16-18 minutes or until done, turning once.

Meanwhile, drain and boil the reserved marinade and pour over the chops before serving.