

World's Best Honey Garlic Pork Chops

Prep time: 10 m

Cook time: 15 m

Ready In 25 m

Recipe By: John Chandler

"A quick and simple grilled pork chop that everyone will love featuring a simple and easy glaze."

Ingredients

- 1/2 cup ketchup
- 2 2/3 tablespoons honey
- 2 tablespoons low-sodium soy sauce
- 2 cloves garlic, crushed
- 6 (4 ounce) (1-inch thick) pork chops

Directions

- 1. Preheat grill for medium heat and lightly oil the grate.
- 2. Whisk ketchup, honey, soy sauce, and garlic together in a bowl to make a glaze.
- 3. Sear the pork chops on both sides on the preheated grill. Lightly brush glaze onto each side of the chops as they cook; grill until no longer pink in the center, about 7 to 9 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).

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