



LOVES FOOD

HONEY GARLIC PORK CHOPS

INGREDIENTS:

- 5 Pork chops (if you have more than 5, double the recipe)
- 1 teaspoon of salt
- 1 teaspoon of black pepper
- 1 teaspoon of paprika
- 2 teaspoons of garlic powder
- 1 teaspoon of crushed garlic
- A quarter cup of honey
- A quarter cup of water
- 2 tablespoons of white vinegar

METHOD:

1. Preheat oven grill on medium-high heat.
2. Season chops with salt, pepper and garlic powder just before cooking.
3. Heat a pan over medium-high heat until hot.
4. Sear chops on both sides until golden (4-5 minutes on each side)
5. Transfer to a plate and set aside.
6. Reduce heat to medium
7. Add a tablespoon of water in the same pan, scraping up any browned bits from the bottom of the pan.
8. Sauté garlic until fragrant (about 30 seconds)
9. Add the honey, water and vinegar.
10. Increase heat to medium-high and continue to cook until the sauce reduces down and thickens slightly (about 3-4 minutes) while stirring occasionally.
11. Add pork back into the pan, baste generously with the sauce and grill (about 1-2 minutes) or until edges are slightly charred.
12. Garnish with parsley

SERVING SUGGESTION

These chops go well with roasted potatoes and a green salad (adding apple to the salad gives it a nice crispy zing).

Enjoy!

With love,
From Famous Warrior's kitchen