

## **Saucy Grilled Pork Chops**

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**Servings: 8**

**Preparation Time: 5 minutes**

**Grill Time: 10 minutes**

**1/2 cup butter**

**1/2 cup packed light brown sugar**

**1/2 cup lemon juice**

**8 (3/4-inch thick) bone-in pork loin chops**

**lemon slices (optional)**

In a microwave-safe dish, microwave the butter, covered, until melted. Add the brown sugar and lemon juice, stirring to dissolve the sugar. Reserve 2/3 cup for drizzling.

Moisten a paper towel with cooking oil. Using long-handled tongs, lightly coat the grill rack.

Brush the pork chops with the remaining sauce.

Grill, covered, over medium heat OR broil 4-inches from the heat for 4 to 5 minutes on each side or until a thermometer reads 145 degrees. Let stand 5 minutes before serving.

Stir the sauce to combine and gently rewarm if necessary. Drizzle over the pork chops.

If desired, top with lemon slices.

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Per Serving (excluding unknown items): 157 Calories; 11g Fat (63.5% calories from fat); trace Protein; 15g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 123mg Sodium. Exchanges: 0 Fruit; 2 1/2 Fat; 1 Other Carbohydrates.