

Honey-Apple Pork Chops

4 Servings

4 boneless pork loin chop, about 1-inch thick
1 1/2 cups apple cider
1/4 cup lemon juice
1/4 cup soy sauce
2 tablespoons honey
1 clove garlic, minced
1/4 teaspoon pepper

1. Combine all ingredients, except pork chops; mix well.
2. Place chops in shallow dish; pour marinade over chops.
3. Cover and refrigerate overnight, turning meat occasionally.
4. Remove pork chops from marinade. Place on grill approximately six inches above medium-hot coals
5. Grill until cooked thoroughly to 145 turning frequently and brushing with marinade. Discard any unused marinade.