

Grilled Brown Sugar Pork Chops



Rated: ★★★★★

Submitted By: GINASTUBBS

Photo By: hungryallweighs

Prep Time: 20
Minutes

Ready In: 40
Minutes

Cook Time: 20
Minutes

Servings: 6

"Grilled pork chops are basted with a sauce made with apple juice, brown sugar, and ginger."

INGREDIENTS:

- 1/2 cup brown sugar, firmly packed
- 1/2 cup apple juice
- 4 tablespoons vegetable oil
- 1 tablespoon soy sauce
- 1/2 teaspoon ground ginger
- salt and pepper to taste
- 2 teaspoons cornstarch
- 1/2 cup water
- 6 boneless pork chops

DIRECTIONS:

1. Preheat an outdoor grill for high heat.
2. In a small saucepan, combine brown sugar, apple juice, oil, soy sauce, ginger, salt, and pepper. Bring to boil. Combine water and cornstarch in small bowl, and whisk into brown sugar mixture. Stir until thick.
3. Brush grate lightly with oil before placing pork chops on the grill. Cook over hot coals for 10 to 12 minutes, turning once. Brush with sauce just before removing chops from grill. Serve with remaining sauce.

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Printed from Allrecipes.com 6/13/2012



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"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

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