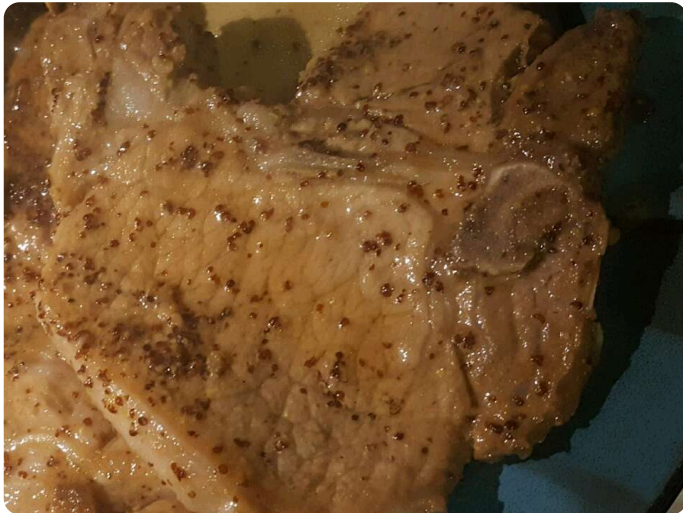




Dijon Grilled Pork Chops

Oscar · 29/09/2024



Prep Time

8 hrs 5 mins

Difficult

Medium

Servings

8 hrs 25 mins

Description

My husband loves this sweet and tangy marinade We serve it with applesauce on the side and mashed potatoes

Ingredients

— - 6 tablespoons Dijon mustard - 6 tablespoons brown sugar - 3 tablespoons unsweetened apple juice - 3 tablespoons Worcestershire sauce - 4 (8 ounce) bone-in pork loin chops

Instructions

1. Mix mustard
2. brown sugar
3. apple juice
4. and Worcestershire sauce together in a bowl until marinade is smooth. Pour 2/3 the marinade into a large resealable plastic bag. Add pork chops
5. coat with marinade
6. squeeze out excess air
7. and seal the bag. Marinate in the refrigerator for 8 hours to overnight. Cover bowl with remaining marinade with plastic wrap and refrigerate. Remove pork chops from marinade and discard bag and marinade. Preheat grill for medium heat and lightly oil the grate. Cook the pork chops on the preheated grill
8. basting with reserved marinade
9. until no longer pink in the center
10. 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Let pork chops stand for 5 minutes before serving. Editor's Note: The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.