

Broiled Pork Chops

Jacob · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

6

Description

Broiling pork chops is easy to do. Pork is very lean; this quick broiling method keeps the meat juicy and succulent. These are fabulous pork chops. Serve with steamed veggies and mashed potatoes for a complete meal.

Ingredients

— - ¾ cup ketchup - ¾ cup water - 2 tablespoons distilled white vinegar - 1 tablespoon Worcestershire sauce - 2 teaspoons brown sugar - 1 teaspoon salt - ½ teaspoon paprika - ½ teaspoon chili powder - ? teaspoon ground black pepper - 6 (¾ inch) thick pork chops

Instructions

1. Combine ketchup
2. water
3. vinegar
4. Worcestershire sauce
5. brown sugar
6. salt
7. paprika
8. chili powder
9. and pepper in a medium saucepan. Bring to a boil. Reduce heat to low; simmer
10. stirring occasionally
11. until slightly thickened
12. about 5 minutes. Set aside 1/2 of the sauce for serving. Preheat the oven broiler. Place an oven rack 4 inches from heat. Brush both sides of chops with sauce
13. then place on a broiling pan rack. Broil chops for 4 minutes on each side. Brush with more sauce. Continue broiling
14. turning and basting every 3 to 4 minutes
15. until juices run clear. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Serve pork chops with reserved sauce.