

GRILLED PORK CHOPS WITH A TABASCO HONEY GLAZE

2 - 8oz. LOIN CUT PORK CHOPS

8 oz. HONEY

2 oz. TABASCO SAUCE

2T. MINCED GARLIC

1T. RED CHILE FLAKES

SEASON PORK CHOPS WELL WITH SALT & PEPPER ON EACH SIDE. GRILL EACH SIDE FOR APPROXIMATELY 6 MIN. FOR MEDIUM DEPENDING ON GRILL TEMPERATURE. AT THE VERY LAST MOMENT OF THE GRILLING PROCESS, BASTE PORK CHOPS WITH TABASCO HONEY GLAZE ON EACH SIDE.

TABASCO HONEY GLAZE:

HEAT HONEY IN A SAUCE PAN ON MEDIUM HEAT, ADD TABASCO SAUCE, MINCED GARLIC AND RED CHILE FLAKES. BRING TO BOIL AND LET SIMMER FOR 10 MINUTES. USE A PORTION OF THE GLAZE TO BASTE THE PORK CHOPS AND THE REST AS A DIPPING SAUCE.



**AUSTIN LAND &
CATTLE COMPANY**