



## JUICY BROWN SUGAR PORK CHOPS

**Servings:** 2 to 4

**Prep:** 5 minutes / **Cook:** 20-30 minutes

### Ingredients:

- 4 pork chops (thick is best, bone-in or boneless works)\*
- 2 tbsp soy sauce
- 1 tbsp Worcestershire\*\* sauce
- 2-3 cloves of garlic, minced
- ¼ cup ketchup
- ½ cup brown sugar

### Steps:

1. Take the chops out of the refrigerator 30- to 45-minutes before cooking.
2. When you're ready to go, preheat the oven to 350° F (177° C).
3. In a medium sized bowl, whisk together the soy and Worcestershire sauces, garlic, ketchup, and brown sugar.
4. Grab a glass Pyrex dish, cast iron skillet, or any other oven-safe pan of your choice, just as long as it's deep enough so the sauce doesn't go everywhere.
5. Place the chops in the pan and pour the sauce evenly to cover the meat.
6. Bake, uncovered, for 20-30 minutes depending how thick your chops are. You are looking to get the temperature of the meat just to 145° F (63° C) without going too far over because over-done pork will be dry and blah. I always start testing at the 20 minute mark.
7. They don't need to rest long...3 minutes will do it while you serve up your sides.
8. Serve right away with some of the extra pan sauce spooned over the top. These are great with mashed potatoes, potatoes au gratin, mac & cheese, Mexican street corn, or almost anything else.

*\* Bone-in tastes worlds better than boneless, in my opinion, but both will work. I also said that this serves 2 to 4, because we usually each eat 2, so for 4 people, we'd need 8!*

*\*\* I can't say that word, so I usually say, "Wash Your Sister Sauce," which usually always gets a laugh...even if it's just me.*