

# BOURBON GLAZED PORK CHOPS

Prep time: 10 minutes  
Cook time: 12 minutes  
Serves 4 people



## INGREDIENTS

- 4 x 50mm Pork Chops, bone-in
- 1/3 cup Bourbon
- 3 cloves Garlic, minced
- 3 tablespoons Light Brown Sugar, firmly packed
- 3 tablespoons Soy Sauce
- 3 tablespoons Whole-Grain Mustard

## INSTRUCTIONS

1. In a shallow dish or large self-sealing plastic bag, combine the ingredients then add in the pork chops.
2. Seal bag and chill for 30 minutes.
3. Remove pork from bag, keep marinade aside for later use.
4. Preheat the braai to medium-high heat.
5. Cook the chops with the braai lid closed for 5 - 6 minutes a side (or until done), baste the meat with the marinade when turning it.

*Together, made better, with you:*

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