

Honey Dijon Grilled Pork Chop

INGREDIENTS

- 4-5 bone-in pork chops (1-1.25 inches thick)
- 1/4 cup olive oil
- 2 tbsp honey
- 3 tbsp soy sauce
- 1 tbsp Dijon mustard
- 3 cloves garlic, minced
- 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 1 tsp apple cider vinegar or fresh lemon juice
- Optional: 1/2 tsp smoked paprika

DIRECTIONS

1. Whisk together olive oil, honey, soy sauce, Dijon, garlic, salt, pepper, and vinegar.
2. Pat pork chops dry, then coat in marinade.
3. Let marinate 30 minutes at room temp (or up to 2 hours refrigerated).
4. Heat to medium-high (400-425°F).
5. Remove pork from marinade, letting excess drip off
6. Grill over direct heat, flipping every 2-3 minutes
7. Cook about 8-10 minutes total, until internal temp reaches 140-145°F
8. Let rest 5 minutes before serving.
9. Optional: Reserve a little marinade before adding pork and brush on during the last minute for a glossy finish.