

Honey Apple Grilled Pork Chops

4 Pork loin chops

1½ cups Tennessee Gourmet™ Apple & Spice Sauce

¼ cup lemon juice

2 tablespoons honey

1 clove garlic, minced

¼ teaspoon black pepper

Combine all ingredients, except pork chops. Mix well. Place chops in a shallow dish; pour marinade over chops. Cover and refrigerate overnight, turning occasionally. Remove pork chops from marinade. Grill six inches above medium coals for 10 to 15 minutes, turning and basting with marinade every few minutes.