



Joe's Bourbon Dijon Glazed Pork Chops

Serves 6

6 boneless, center-cut pork
chops

1/4 cup Dijon mustard

1/4 cup brown sugar

1/4 cup bourbon

1/4 cup steak sauce

1/4 cup honey

2 tsp chopped garlic

1/2 tsp pepper

In bowl, mix all ingredients except chops until smooth. Rub 3 tablespoons of sauce onto chops. Refrigerate rest of sauce until ready to bake chops. Place chops in zip-top bag or covered shallow dish to marinate for at least 30 minutes, up to 2 days. Preheat oven to 450° F. Remove pork chops from marinade; discard marinade and pat pork chops dry. Place chops in one layer in baking dish or roasting pan, uncovered, for 15 minutes. Meanwhile, pour sauce in small saucepan and bring to a boil. Reduce heat; simmer sauce until reduced by nearly half. Pour sauce over chops, turn chops to coat well. Bake sauced chops about 5 minutes more or until a thermometer reads 155° F. Let rest 5 minutes before serving.