Grilled Jumbo Pork Chop with Honey Mustard Marinade





Instructions

- 1. In a bowl, whisk together mustard, honey, olive oil, vinegar, salt, and pepper.
- 2. Coat pork chops with the marinade and refrigerate for at least 30 minutes (up to 4 hours).
- 3. Preheat grill to medium-high.
- 4. Grill pork chops for 6–8 minutes per side, or until internal temperature reaches 145°F.
- 5. Let rest for 5 minutes before serving.

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