

Budget-friendly Meals Under \$8: Fruit- Glazed Pork Chops

BUDGET-FRIENDLY MEALS

Special Recipes for under \$8



Fruit- Glazed Pork Chops (6 servings)

Ingredients

- 1/3 cup hickory smoke-flavored barbecue sauce
- 1/2 cup apricot or peach preserves
- 1 tablespoon corn syrup
- 1 teaspoon ground cloves
- 6 bone-in pork loin chops (3/4 inch thick and 8 ounces each)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Directions

1. In a small bowl, combine the barbecue sauce, preserves, corn syrup, mustard and cloves; set aside.
2. Sprinkle pork chops with salt and pepper. On a lightly oiled grill, grill chops, covered, over medium heat or broil 4-5 in. from the heat for 4-5 minutes on each side or until a thermometer reads 145°, basting frequently with sauce mixture. Let meat stand for 5 minutes before serving.