



Delicious Brown Sugar Chops

Description

Delicious Brown Sugar Chops Recipe

Ingredients:

- 4 pork chops (bone-in or boneless, about 1 inch thick)
- 1/2 cup brown sugar, packed
- 1 tablespoon olive oil
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper, to taste
- Fresh parsley, chopped (optional for garnish)

Instructions:

1. **Season the Chops:** Pat pork chops dry and season both sides with salt, pepper, paprika, garlic powder, and onion powder.
2. **Sear the Chops:** Heat olive oil in a skillet over medium heat. Add the pork chops and cook for 3-4 minutes on each side, until nicely browned.
3. **Add the Brown Sugar Glaze:** Sprinkle brown sugar evenly over the pork chops in the pan. Reduce the heat to low and allow the sugar to melt and caramelize, flipping the chops occasionally for an even glaze, about 5-7 minutes. Cook until the internal temperature of the pork chops reaches 145°F.
4. **Serve:** Remove the chops from heat and let them rest for a few minutes. Garnish with fresh parsley if desired.

Tips:

- Add a splash of apple cider vinegar or a pinch of red pepper flakes to balance the sweetness.
- Pair these chops with roasted potatoes, steamed vegetables, or a light salad for a full meal.

These Brown Sugar Chops are juicy, tender, and coated in a sticky-sweet glaze thatâ€™ll make every bite a treat!

Category

1. Crockpot Recipes

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