

# Tim Farmer's Country Kitchen

## PORK CHOP TANGY GLAZE

*2 ½ tablespoons apple cider vinegar*  
*2 ½ tablespoons brown sugar*  
*¼ cup honey*  
*2 teaspoons Dijon mustard*  
*Salt and pepper to taste*

Mix together vinegar and brown sugar over low/medium heat until dissolved. Add remaining ingredients and stir until combined and starts to thicken. Set aside. Grill pork chops until done and remove from grill. Coat both sides with glaze and serve.



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