



Sweet & Tangy Grilled Pork Chops

NIBBLEDISH CONTRIBUTOR

Ingredients

2/3 cup mayonnaise

1/3 cup FRENCH'S® Classic Yellow® or Honey Mustard

1/4 cup dark brown sugar

1 tsp. minced garlic

3/4 tsp. dried thyme leaves

6 (1/2-in. thick) pork chops, seasoned to taste with salt and pepper

Instructions

MIX mayonnaise, mustard, sugar, garlic and thyme. Pour 2/3 cup mixture over pork.

MARINATE chops in refrigerator 30 min. or up to 3 hours.

GRILL pork on greased rack over medium heat for 15 to 20 min. or until cooked through. Serve remaining mustard mixture with chops.