

## **HONEY-LIME PORK CHOPS (for 6)**

Source: Light & Tasty Magazine Premiere Issue (Janice Mitchell)

Prep/Cooking Time: 25-30 minutes

### **Ingredients:**

1/2 C lime juice	1/2 C reduced-sodium soy sauce
2 TBS honey	2 garlic cloves, minced
6 4oz boneless pork loin chops	

### **Sauce:**

3/4 C reduced-sodium chicken broth	1 garlic clove, minced
1 1/2 tsp honey	1/2 tsp lime juice
1/8 tsp browning sauce	a dash of pepper
2 tsp cornstarch	2 TBS water

### **Directions:**

In large re-sealable plastic bag, combine the 1st 4 ingredients - add pork chops & seal bag, turning it to coat. Refrigerate 8 hours or overnight. Drain & discard marinade. Grill chops, covered, over medium heat or broil 4" from heat 6-7 minutes/side (or till juices run clear).

**For sauce:** combine broth, garlic, honey, lime juice, browning sauce & pepper in small saucepan. Bring to boil. Combine cornstarch & water till smooth - stir into broth mixture & return to boil. Cook & stir 1-2 minutes or till thickened. Serve with pork chops.