***Firehouse BBQ Pork chops***

Ingredients:

8 Pork Chops, 1 inch thick

¾ cup Ketchup

¾ cup Maple Syrup

¼ cup Worcestershire Sauce

3 Tbsp. Butter

3 Tbsp. Yellow Mustard

2 Tbsp. Vegetable Oil

2 Tbsp. Apple Cider Vinegar

1 Tsp. Salt

¼ Tsp. Ground Cloves

¼ Tsp. Black Pepper

1. Mix all of the sauce ingredients into a medium saucepan.
2. Bring to the boil, reduce to simmer. Simmer for 5-10 minutes.
3. Allow sauce to cool.
4. Place pork chops into a gallon zip lock bag.
5. Pour ¾ of the sauce over chops. Seal bag and marinate for two hours. Reserve extra sauce for serving with the chops.
6. Heat grill for 15 minutes. Grill the chops until you get good grill marks on both sides and the chops are cooked through.
7. Remove chops from grill and place on a plate covered with foil and allow to rest for 10 minutes.
8. Heat extra sauce over medium low heat. Serve hot over chops.