



### **Texas-Minnesota Grilled Pork Chops**

4 one-inch thick boneless pork chops

Glaze:

1 Tbsp. Scoville Warming™ Texas Hot Sauce

5 Tbsp. pure maple syrup

Stir the hot sauce and maple syrup together in a small bowl, set aside.

Grill pork chops over medium flame. During the last five minutes of grilling, brush glaze on pork chops, turning to let it soak in.

Sue's note: We came up with this pork chop glaze recipe after my Minnesota cousins gave us a bottle of Hamel 100% Pure Maple Syrup. Adjust the ratio of hot sauce to maple syrup to your individual heat tolerance – the 1:5 ratio provides a good kick! Let us know what other grilled meat you try it on.