

Honey Pork Chops

6 Boneless Pork Chops

1 cup JohnsonHoneyFarm.com Wildflower Honey

2 Garlic Cloves

3 tablespoon Soy Sauce

1/2 cup wine (optional)

Place all ingredients in zip closure bag. Refrigerate overnight, turning occasionally. Broil or grill chops 15 minutes each side; coat with marinade every 5 minutes. Cooking time will vary with thickness. Cook to internal temperature of 145 degrees. Can use other cuts of pork with this marinade. Adjust cooking times with cut of meat.