



Grilled Pork with Sweet and Sour BBQ Glaze

Vinegar BBQ Sauce

2 cups apple cider vinegar

½ cup hot sauce

1 cup ketchup

1 tablespoon each salt and pepper

2 tablespoon red pepper flakes

½ cup sugar

Sweet and Sour BBQ Glaze

1 cup Vinegar BBQ Sauce

1 jar apple jelly (18 oz.)

1 cup light corn syrup

Center cut pork chops

Season the chops with salt and pepper to taste. Grill over medium high heat until just done.

Brush liberally with the sweet and sour glaze. Turn and brush second side. Turn one more time and grill for 1 minute to caramelize the glaze. Remove from grill and let rest 10 minutes before serving with both sauces on the side.

Enjoy with Louis Martini Cabernet, J Pinot Gris, Leinenkugel's Summer Ale or Dales Pale Ale.