



## 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.*