

Kentucky Colonel Barbecue Pork Chops

Amount	Measure	Ingredient - Preparation Method
2 1/2	cups	water
2	tablespoons	brown sugar
2	tablespoons	oil
1/4	cup	vinegar
2 1/2	teaspoons	salt
1/4	cup	onion - chopped
2 1/2	teaspoons	black pepper
2	teaspoons	worcestershire sauce
1	teaspoon	dry mustard
2	teaspoons	chile powder
1/2	teaspoon	hot pepper sauce
1/2	teaspoon	red pepper
1	clove	garlic
10		1 inch thick pork chops

Combine all ingredients except for the pork chops and bring to a rolling boil. Remove from the heat and cool. Refrigerate sauce overnight.

Heat grill to a med-high heat.

Apply sauce to chops with a dish mop or paint brush. Grill to desired doneness, about 5 minutes per side. Baste with sauce when turned.

Yield: "10 chops"