

## **Bacon Wrapped Pork Chops**

4-6 porkchops

1/2 lb. bacon

1/2 cup brown sugar

1 garlic clove chopped

2 tblsp butter

### *marinade:*

4 *tblsp* honey dijon mustard

1 *tblsp* worcheshire sauce

1 *tblsp* favorite barbeque sauce

3 *tblsp* lemon juice

1 *tsp* onion powder

1 *tsp* dry basil

salt and pepper to taste

### Directions:

Mix marinade ingredients in a bowl and whisk together. Spread the marinade on your pork chops and then wrap each pork chop with bacon. Meanwhile, brown your garlic in the butter in a large pan. Once brown, place your pork chops in the pan. Coat one side with Brown sugar and then turn over to coat the other side. Cook pork chops until they are golden brown and the bacon is crispy, about 15-20 mins.