

Tim Farmer's Country Kitchen

ORANGE AND SORGHUM PORKCHOPS

Marinade

Pork chops

1/3 cup sorghum

¼ cup orange juice concentrate

1 tablespoon orange marmalade

1 tablespoon Dijon mustard

1 tablespoon apple cider vinegar

1 clove fresh garlic, minced

¼ teaspoon fresh ginger, grated

Salt and pepper to taste

2 ½ tablespoons oil



Mix together all ingredients and pour over pork chops in zip top bag. Marinate in refrigerator for 2 ½ hours (or more).

Cook in cast iron skillet for 7-8 minutes on each side or until internal temperature of 150 degrees.

www.timfarmerscountrykitchen.com