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*Southern Country Pork Chops*

- \* 4 - 6 pork chops 1 1/2 inches thick
- \* 1/2 cup chopped onion
- \* 3 tablespoons Worcestershire sauce
- \* 4 cloves garlic minced
- \* 1 teaspoon salt
- \* 3/4 cup ketchup
- \* 2 tablespoons butter
- \* 2 tablespoons light brown sugar
- \* 1/4 cup mustard
- \* 1/2 cup chili sauce
- \* Hot sauce – select your favorite Hot Sauce from the [ArmadilloPepper.com selection](http://ArmadilloPepper.com)
- \* 1/3 cup water
- \* 2 tablespoons cider vinegar

1. Take the butter, onion, garlic, salt, mustard, Hot Sauce (to your taste), vinegar, brown sugar and Worcestershire and mix together in a bowl until the consistency becomes thick like a paste. Then spread the paste mixture over the pork chops.
2. Put the pork chops in a baking dish and broil for 5 minutes.
3. Remove the pork chops from oven and set aside.
4. Next, put the ketchup, chili sauce and water in a bowl and mix thoroughly.
5. Cover the pork chops with the sauce, place aluminum foil or lid over the pork chops and bake at 350 degrees for approximately 1 hour. If your pork chops are thicker, you may need to cook a little longer.

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