

Mistakenly Zesty Pork Chops

- Prep 15 min
- Cook 1 hr
- Ready In 4 hr 15 m

"Yes, the title says it all! This recipe was created by mistake. While using another recipe as a guide, I made the mistake of using cocktail sauce instead of chili sauce. Well, this was the best darn mistake I have ever made. These pork chops had the most wonderful zip to them! Mistakes like this should happen more often!"

- 1 cup soy sauce
- 3/4 cup water
- 1/2 cup brown sugar
- 1 tablespoon honey
- 1 dash lemon juice
- 4 pork chops
- 1 cup ketchup
- 1/2 cup cocktail sauce
- 1/4 cup brown sugar
- 2 tablespoons water
- 1 1/2 teaspoons ground dry mustard



1. In a saucepan over medium heat, mix the soy sauce, water, brown sugar, honey, and lemon juice. Bring to a boil, remove from heat, and cool.
2. Place the pork chops in a large, resealable plastic bag. Pour the soy sauce mixture into the bag, seal, and marinate in the refrigerator for 3 to 6 hours.
3. Preheat oven to 350 degrees F (175 degrees C).
4. Drain the pork chops, and discard remaining marinade. Arrange the pork chops in a baking dish, cover, and bake 30 minutes in the preheated oven.
5. In a bowl, blend the ketchup, cocktail sauce, brown sugar, water, and mustard. Pour over the pork chops, and continue baking 30 minutes, to an internal temperature of 145 degrees F (63 degrees C).