

# Keepsake Candles

263 Co Rd 3022,  
Bartlesville, OK  
(918) 336-0351

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Wednesday Morning's at 8:20 on KRIG 104.9 FM

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## KC Pork Chops on the Grill

- 6 thin center-cut pork chops
- 6 Tbsp packed brown sugar
- 3 Tbsp paprika
- 2 tsp garlic powder
- 2 tsp chili powder
- 2 tsp onion powder
- 1-1/2 tsp salt
- 2 tsp black pepper
- 1/3 cup BBQ sauce

1. Mix together brown sugar, paprika, garlic powder, chili powder, onion powder, salt and pepper.
2. Place pork chops in a ziplock bag. Add brown sugar mixture. Seal bag and shake to coat pork chops. Refrigerate 2 hours to overnight.
3. Remove pork chops from bag and grill until done, 4 to 5 minutes per side. Brush pork chops with BBQ sauce on each side before removing from grill.

