

Hickory Pork Chops

6 pork chops (1-inch thick)
1/2 teaspoon chili powder
1/4 cup chopped onion
1 tablespoon apple cider vinegar
1/4 cup Shagbark Hickory Syrup
1 tablespoon Worcestershire Sauce
1/4 cup water
Salt & Pepper

Preheat oven to 400 degrees F. Lightly brown pork chops. Arrange in flat baking dish. Mix together onion, vinegar, Worcestershire Sauce, chili powder, Shagbark Hickory Syrup, water salt & pepper, . Pour over pork chops. Cover. Bake 45 minutes, basting occasionally. Uncover. Bake 15 minutes more. Remove chops to platter. Thicken sauce with flour. Pour over chops.