

Easy Brown Sugar Pork Chops That Bake to Juicy Perfection

Brown Sugar Baked Pork Chops



OVEN
375°F

TIME
10 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 4 pork chops (bone-in or boneless)
- 1/4 cup brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

2 tablespoons olive oil

Ingredient Notes & Swaps:

Pork Chops: Boneless chops cook a little faster, while bone-in offers more flavor. Adjust time based on thickness.

Brown Sugar: Use light or dark brown sugar-dark gives a deeper molasses flavor.

Paprika: Smoked paprika works great for an extra layer of flavor.

Spice it up: Add a pinch of cayenne for subtle heat.

Instructions:

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.

Make the rub: In a small bowl, mix brown sugar, garlic powder, onion powder, paprika, salt, and pepper.

Coat the chops: Rub pork chops with olive oil on both sides. Then coat each side with the brown sugar mixture, pressing it in to adhere.

Bake: Place chops on the baking sheet and bake for 25-30 minutes, or until internal temperature reaches 145°F.

Rest: Let rest for 5 minutes before serving to lock in juices.

Serve hot, with your favorite sides or a drizzle of pan juices.

Tips for Success:

Use a meat thermometer for perfect doneness-overcooked pork dries out quickly.

Line the pan with foil or parchment to catch the caramelized juices for easy cleanup.

Broil at the end for 2-3 minutes if you want a crispier top.

Rest the meat-it's the secret to keeping pork juicy.

Serving Suggestions & Pairings:

Start with Beer Cheese Dip while the chops bake.

Add a scoop of Dorito Casserole for a crunchy, cheesy side.

Serve with a pitcher of Blueberry Lemonade for a sweet-tart contrast.

Round out your table with Sheet Pan Quesadillas for a kid-friendly, crispy complement.

Bonus: Try with Crockpot Nacho Dip at your next family gathering or potluck.

Storage & Leftovers:

Fridge: Store cooled pork chops in an airtight container for up to 3 days.

Reheat: Warm in a 325°F oven or microwave with a splash of broth to keep moist.

Freeze: Wrap tightly and freeze for up to 2 months. Thaw in fridge before reheating.

DIRECTIONS

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2. Make the rub: In a small bowl, mix brown sugar, garlic powder, onion powder, paprika, salt, and pepper.
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9. Broil at the end for 2-3 minutes if you want a crispier top.
10. Rest the meat-it's the secret to keeping pork juicy.
11. Serving Suggestions & Pairings: These pork chops pair beautifully with sweet, cheesy, or refreshing sides:
12. Start with : Beer Cheese Dip while the chops bake.
13. Add a scoop of : Dorito Casserole for a crunchy, cheesy side.
14. Serve with a pitcher of : Blueberry Lemonade for a sweet-tart contrast.
15. Round out your table with : Sheet Pan Quesadillas for a kid-friendly, crispy complement.

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20. More Recipes You'll Love: Dorito Casserole - Crunchy, cheesy, and always a hit.
21. Beer : Cheese Dip - Great to serve alongside baked meats.
22. Blueberry : Lemonade - A refreshing balance to sweet-savory mains.
23. Sheet : Pan Quesadillas - Perfect for feeding picky eaters.
24. Crockpot : Nacho Dip - A make-ahead side dish for busy nights.
25. Final Thoughts: These Brown Sugar Baked Pork Chops are the definition of easy comfort food. They're sweet, savory, and unbelievably juicy, making them perfect for everything from weeknight dinners to weekend cookouts. Serve them up with your favorite sides, or make them the centerpiece of your next family meal.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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