

Brown Sugar Pork Chops Recipe for a Sweet and Savory Family Dinner

4 tablespoons brown sugar, packed



OVEN
350°F

TIME
45 min

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INGREDIENTS

- 4 thick-cut pork chops
- 4 tablespoons brown sugar, packed
- 4 tablespoons butter
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Creole seasoning

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F.
2. Season the pork chops: Season the pork chops generously with Creole seasoning on both sides.
3. Prepare the baking dish: Lightly oil a baking dish and arrange the pork chops in a single layer.
4. Add the toppings: Sprinkle 1 tablespoon of brown sugar over each pork chop.
5. Top each chop with 1 tablespoon of butter.
6. Add the sauces: Drizzle the soy sauce and Worcestershire sauce evenly over the pork chops.
7. Bake covered: Cover the baking dish tightly with foil and bake for 45 minutes.
8. Finish uncovered: Remove the foil and continue baking for 20 more minutes, until the pork chops are golden brown and the sauce is slightly caramelized.
9. Serve: Serve the pork chops hot with spoonfuls of the pan sauce over the top.

SWAPS & NOTES

Thick-cut pork chops work best here because they stay juicy during the longer baking time.

Thinner chops can still work, but you may need to reduce the cooking time to keep them from drying out.

Creole seasoning adds a little spice and a lot of flavor.

If your seasoning blend is especially salty, you may not need any extra seasoning beyond that.

TIPS FOR SUCCESS

Use thick-cut pork chops if possible.

They hold up better in the oven and stay juicier under the sweet-savory topping.

Make sure the chops are in a single layer in the baking dish so they cook evenly and the sauce can coat each one properly.

Covering the dish for the first part of baking helps keep the pork moist, while uncovering it at the end gives you that golden, caramelized finish.

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

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