

Brown Sugar Pork Chops with Cornbread

Skillet pork chops with a brown sugar, soy, and Dijon glaze, served beside separately baked corn-studded cornbread.



PREP

15 minutes

COOK

30 minutes

TOTAL

45 minutes

SERVES

4 servings

INGREDIENTS

- 4 bone-in pork chops, about 1 inch thick
- 1/4 cup brown sugar
- 1/4 cup reduced-sodium soy sauce
- 2 tablespoons Dijon mustard
- 1 tablespoon olive oil
- 1 package (8.5 ounces) corn muffin mix
- 1 large egg, or amount on mix label
- 1/3 cup milk, or amount on mix label
- 1 cup corn kernels, thawed or canned and drained
- Black pepper, to taste
- 2 tablespoons water, plus more as needed

DIRECTIONS

1. Heat oven to 400 degrees F. Grease an 8-inch square pan. Prepare mix with egg and milk by label directions; fold in drained corn. Bake 20 to 25 minutes until no wet batter remains.
2. Whisk sugar, soy, mustard, and water in a clean bowl. Keep separate from raw pork.
3. While cornbread bakes, pat chops dry, pepper, and sear in oil over medium-high heat 2 to 3 minutes per side.
4. Lower heat to medium-low; add glaze. Cook, turning and spooning sauce, until each chop reaches 145 degrees F; timing depends on thickness. Add water if sauce darkens.
5. Rest pork at least 3 minutes. Serve with separately baked cornbread and cooked glaze.

SWAPS & NOTES

Cornbread and chops cook separately for reliable doneness. Follow mix liquid directions; one cup milk is too much for many small mix packages.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/brown-sugar-pork-chops-with-cornbread/>