

# Crunchy honey garlic pork chops

6-9 pork chops (not too thick, you can use boneless pork loin)

2 eggs

4 Tbs water

2 cups flour

1 tsp. salt

1 tsp. black pepper

1 tsp. garlic powder

Canola or vegetable oil for frying chops

Glaze:

1 1/2 cups honey

1/2 cup brown sugar

1/2 tsp. ginger

dash of cayenne pepper (to your taste)

1/2 cup soy sauce

1 Tbs chopped garlic

2 Tbs butter

Whisk the eggs and 4 Tbs. water together in a shallow dish.

Mix the flour, salt, pepper, and garlic powder in another shallow dish.

Dip the chops in the flour, then over into the egg.