

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.