

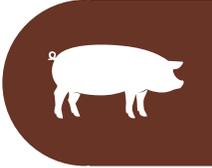


PORK CHECKOFF REPORT

SPRING 2025



Reintroducing Pork: Minnesota Pork Board Joins the National Movement to ‘Taste What Pork Can Do’



Minnesota Pork Board is bringing bold new energy to the table as part of a nationwide push to show consumers the flavor, versatility, and power of pork.

In early May, the National Pork Board (NPB) launched a bold new campaign, *Taste What Pork Can Do*, aimed at increasing domestic pork demand and reshaping how consumers think about pork.

Over the next several months, you’ll see *Taste What Pork Can Do* come to life across Minnesota through:

- **Athlete and nutrition partnerships** that highlight pork as performance fuel
- **Influencer videos and recipe content** tailored to Gen-Z and Millennials interested in meat, nutrition, and fitness
- **Retail collaborations** that bring pork front and center in the meat case
- **Edgy social content** designed to stop the scroll and drive home pork’s irresistible value

Americans consume about 20 billion pounds of pork annually, more than double the amount exported. Yet, domestic marketing has

historically received less attention. The new initiative aims to change that by using data-driven insights to reach the right consumers with the right message.

At its core, *Taste What Pork Can Do* aims to make pork a mealtime staple beyond special occasions. With a research-backed approach and industry-wide support, the National Pork Board is confident this campaign will deliver results, and here in Minnesota, we are ready to join the movement.



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UPCOMING EVENTS THIS SUMMER!

MAY

MAY 15

Minnesota Pork Board's Voice of Pork and Growing Ag Scholarships Due

MAY 15

MPB presenting at Dakota County 4-H Swine Program Education Event

MAY 16

Highland Park Senior High Agriculture Day

St. Paul, MN

MAY 17

Ag Education Day at the Children's Museum of Southern Minnesota

Mankato, MN

MAY 26

Memorial Day -
Office Closed



JUNE

JUNE 1

Activate: Minnesota Pork Leadership Cohort Applications Due

JUNE 4-5

World Pork Expo

Des Moines, IA

JUNE 7-8

MS Bike Ride: Rest Stop Sponsor

Duluth, MN

JUNE 9

Young Leaders In Agriculture Conference
Registration due

JUNE 10

PQA+ & TQA - Le Sueur

Le Sueur County Fairgrounds
320 S Plut Ave
Le Center, MN

PQA+: 9:00 a.m. - 12:00 p.m.

TQA: 1:00 - 4:00 p.m.

Pre-register: colleen@mnppork.com or 1-800-537-7675



JUNE 16-18

Young Leaders In Agriculture Conference

Mayo Clinic Health System Event Center
Mankato, MN

JUNE 19-21

Grandma's Marathon

Duluth, MN

JULY

JULY 8-9

Activate Session 1

Minnesota Pork Office
Mankato, MN

JULY 15

PQA+ & TQA - Olivia

Renville County Government Center
105 S 5th Street,
Rooms 116/117 (Lower level)
Olivia, MN

PQA+: 9:00 a.m. - 12:00 p.m.

TQA: 1:00 - 4:00 p.m.

Pre-register: colleen@mnppork.com
or 1-800-537-7675

JULY 24

Marketfest Science
and Ag Night

White Bear Lake, MN

AUGUST

AUGUST 5-7

Minnesota Farmfest

Redwood County, MN

AUGUST 21- SEPTEMBER 1

Minnesota State Fair

Falcon Heights, MN



CONNECTING RETAILERS TO PORK: Minnesota Pig Farmer Maddie Hokanson Shares Pork's Story with Retailers

From April 23-25, Minnesota pig farmer and Minnesota Pork Board of Directors member Maddie Hokanson joined pig farmers and retail leaders from across the country at the National Pork Board's Retail Advisory Committee (RAC) meeting in Napa, California. Hosted at the Culinary Institute of America, the event was designed to foster open, two-way dialogue between pig farmers and the retail professionals who sell pork to consumers every day.

Sharing the Farm Story Face-to-Face

"Retailers play a pivotal role in the success of pork," Hokanson said. "Having an opportunity to engage with them at the Retail Advisory Committee not only allowed us to share the story of what happens on our farms, but it also allowed them to share what we can do to help them be more successful with their consumers."

The event centered around the launch of the *Taste What Pork Can Do™* campaign. Retail, foodservice, and allied industry partners gathered for two days of sessions focused on improving decision-making in key areas:

- Consumer Attitudes Towards Pork
- Flavor Trends to Track
- Domestic and Global Market and Supply Updates

As part of the agenda, Hokanson presented about her family's pig farm in southern Minnesota, giving retailers a transparent look into modern pig care, sustainability efforts, and the values that guide her work. "Pig farmers are the backbone of our pork industry, but it takes partners at each step from farm

to fork to be successful," she said. "Attending RAC was such an eye-opening experience, and I'm truly grateful for the chance to be part of it."

Exploring Consumer Trends and Pork's Future

During the event, attendees participated in pork tastings, product innovation sessions, and group discussions that dug into real-time shopper trends, market insights, and consumer preferences. With the setting being a world-class culinary campus, it offered the perfect backdrop to explore the power of flavor, versatility, and education in building pork demand.

"We are at a turning point in the pork world when it comes to domestic demand," Hokanson added. "Interacting with our partner retailers at RAC makes me so excited for what's around the corner."

Working Together from Farm to Fork

The Retail Advisory Committee is one of the ways the pork industry is working to better understand, engage, and support retail partners. With shared insights and strong collaboration, efforts like RAC ensure pork stays relevant and accessible to the next generation of shoppers, starting right here in Minnesota and stretching coast to coast.



Hokanson helps serve pork during a culinary session at the Culinary Institute of America.



Hokanson shares about her family's pig farm in southern Minnesota during the Retail Advisory Committee event.



FARMING FOR THE NEXT GENERATION

Patterson Family Farms

With deep roots in agriculture and a passion for advocacy, Mike Patterson is focused on both the present and future of his family farm. Through his experience with the on-farm sustainability report, he demonstrates how straightforward the process can be and how the results help tell a powerful story that advocates for the pork industry and its continuous improvements. For Patterson, farming is not just about today, it is about ensuring the next generation has the tools and knowledge to continue the legacy.

Involved from the Start

Just three miles south of Kenyon, Minnesota, Patterson and his family finish around 7,500 pigs annually. Their farm is a part of the Minnesota Family Farms Sow Cooperative. Patterson was one of the original shareholders when the cooperative was established in the mid-1990s.

“There are about eight families involved in Minnesota Family Farms,” Patterson said. “We buy the pigs at what it costs to produce them, finish them, and sell jointly.”



Minnesota Family Farms operates two sow farms: one near Kenyon and another near Grand Meadow. In addition to raising pigs, Patterson and his sister have a partnership where they custom raise about 5,000 head together. Their partnership also includes about 100 acres of crops - this year, all sweet corn, though they have grown corn and soybeans in the past.

Born and raised in southern Minnesota, Patterson’s background in agriculture began with dairy farming. As his parents’ farm evolved, farrow-to-finish pigs were added into the mix in the late 1970s.

After graduating from high school in 1995, he became involved in the formation of Minnesota Family Farms. The sow units were constructed in 1996, and finishing barns followed in 1997. While attending college, Patterson purchased his first barn and later expanded by adding a second barn and acquiring additional shares in the cooperative.

“I have been farming my whole life. What we are doing now really started in 1996,” Patterson said. “It was a good opportunity for us to take advantage of the efficiencies of a shared system while still being

independent producers. This has been a good part-time investment and a way to stay involved in agriculture, which I have really enjoyed.”

The cooperative model has provided flexibility to stay active in agriculture while managing a sustainable and efficient operation, creating a strong foundation for the next generation to continue the legacy.



Together with their four daughters, Madeline, 26; Isabelle, 23; Julia, 20; and Leia, 11, Mike and his wife, Rebekah’s part-time work raising pigs became a family affair. Participating in daily chores at an early age and showing pigs at the fair instilled the girls’ passion for agriculture, which led them to start their own company, Country Girls Showpigs, with the help of their parents.

On-Farm Sustainability Report

The on-farm sustainability report is an opportunity that provides direct value to Minnesota pig farmers. The reports help farmers measure key sustainability metrics and establish a baseline for their farm. In collaboration with Minnesota and National Pork Board’s trusted third-party partner, Eocene Environmental Group (Eocene), farmers complete data collection to generate their individual report.

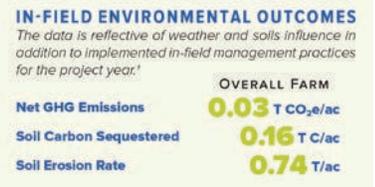


Figure 1



Figure 2

On average, participating farmers indicate data collection takes 1-2 hours, depending on the farm size.



that afternoon I took another hour and found the information that I needed and sent it to them in an email.”



Within a day, the initial data collection portion was complete, with minimal time spent on his part. A few weeks later, the Eocene team presented his report to him.

Once the report is presented, it becomes a tool for the farmer to use as they see fit - whether for benchmarking, future planning, or otherwise. While the aggregate data from all reports is compiled into a statewide summary, individual farm information remains confidential. The broader findings, such as those found in figures 1 and 2, focus on in-field environmental outcomes and manure application and savings data. This information is used in conversations with legislators and state agencies to advocate for Minnesota pig farmers and highlight their ongoing commitment to sustainability.

Why It Matters

Patterson first learned about the on-farm sustainability report through his participation on the Minnesota Pork Board of Directors. Initially unsure about the program, his perspective shifted after a conversation with Minnesota Pork staff.

“At first, I was skeptical as sometimes the word sustainability gets hijacked,” Patterson said. “After talking with Kate and Lauren about the importance of us telling our story, I realized this could be something that is impactful.”

Patterson described his experience with Eocene as simple and straightforward. He was pleased with how easy the process turned out to be.

“I had my initial call with Eocene, where they explained the whole process and gave me a short list of information that I needed to gather,” Patterson said. “I started thinking about it that same day, and

“There weren’t any big surprises when we reviewed the report,” Patterson said. “We know our operation well, but it was good to see our numbers on paper. You go about your work every day and do not always stop to think about the real impact your farm has. This report puts all those things in one nice package to view.”

The ability to show primary data is one of the most powerful aspects of the on-farm sustainability report. It allows farmers to back up their stories with hard facts, making conversations more impactful. Through this data, farmers can clearly tell the story of their industry, their farms, and the significant progress made over the past 40 to 50 years.

“If we are not telling our story, someone else is,” Patterson said. “When we are advocating on behalf of the broader industry, the report tells a good story.”

The growing participation in the report highlights the collective dedication of farmers and strengthens the credibility of the data.

“The more data we have compiled together, the more impactful it becomes,” Patterson said. “The higher the number of farms, pigs, and percentage of our state that participates in this report, the more it shows the commitment of Minnesota pig farmers.”

Take the First Step

To measure and document continuous improvement efforts for the pork industry, the Minnesota Pork Board encourages all farmers to participate in the on-farm



FARMING FOR THE NEXT GENERATION...CONTINUED

sustainability report. The report offers a chance to put real numbers and data behind your story and support the industry.

If you are interested in signing up for the on-farm sustainability report or would like to learn more information about these opportunities, contact Kate Maddock at kate@mnpork.com or visit porkcheckoff.org/sustainability.

Scan the QR Pig to get your report started!



An Advocate for the Industry

In Fall 2020, Patterson was given the opportunity to be on Twin Cities Live and has not looked back since. Since then, he has appeared in about twenty segments, even bringing his daughter, Leia, along a few times. He still remembers the first recipe he shared: an Italian meatball sub.

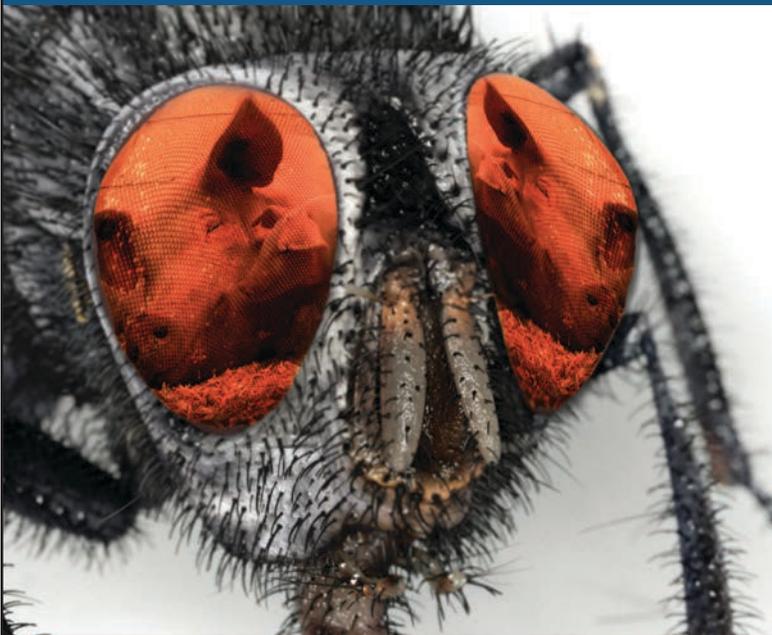
A passionate advocate for the pork industry, Patterson has shared his expertise as a Goodhue County Pork Ambassador and later served on the Goodhue County Pork Producers Board. In 2021, he was honored with the Pork Promoter of the Year award.

“One of my favorite events each year is spending time in the Goodhue County Pork Producers booth serving pork at the county fair,” Patterson said. “It’s a chance to interact with people and advocate for the industry.”

Patterson highlights the significance of being visible and actively engaged with consumers. The on-farm sustainability report, supported by data, plays a crucial role in telling the story by tracking the ongoing improvements that farmers have made to their operations.

“We are honored and take a lot of pride in producing quality protein for consumers to have on their dinner plate,” Patterson said. “We have to take care of the land, the animals, and the environment to keep farming viable for the next generation.”

See Us at Booth V357 at 2025 World Pork Expo,
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Minnesota Pork launches ‘Activate,’ a New Leadership Development Program



Minnesota Pork is excited to announce the launch of ‘Activate,’ an 18-month leadership development program designed to equip emerging leaders in the pork industry with essential skills, industry knowledge, and hands-on training needed to confidently advocate on behalf of Minnesota pig farmers.

Activate will guide twelve emerging leaders through hands-on training in key areas such as advocacy, communications, leadership, relationship management, and in-depth industry education. Participants will gain the confidence and tools necessary to represent the pork industry, influence public policy, and engage in meaningful conversations.

“People are the pork industry’s greatest asset,” said Jill Resler, CEO at Minnesota Pork. “Through Activate, emerging leaders will receive hands-on training in advocacy, communication, relationship management, leadership, and key industry topics. This program will develop passionate, well-equipped leaders ready to advocate on behalf of Minnesota pig farmers to advance their freedom to operate. Minnesota Pork is proud to remain committed to cultivating the next generation of industry leaders.”

Activate was created to prepare the next generation of industry advocates. By investing in our next generation through programs like Activate, we’re making sure Minnesota pig farmers have strong, trusted voices representing them for years to come. This program not only builds leadership skills but also creates valuable opportunities to develop relationships.

“Programs like Activate reflect the Minnesota Pork Board’s commitment to investing in the future of our industry,” said Todd Selvik, president of the Minnesota Pork Board of Directors. “I am excited about the launch of Activate and the opportunity it brings to grow the next generation of leaders in our industry. I’m especially looking forward to seeing these individuals gain confidence and become strong advocates for Minnesota pig farmers.”

Applications for the inaugural Activate class opened on May 1, 2025, and are available online at <https://www.mnpork.com/activate/>. The application deadline is Sunday, June 1, 2025. The first session of Activate will kick off at the Minnesota Pork Office in July.

If you have any questions about Activate, please contact program lead, Kate Maddock, at kate@mnpork.com.

Scan here to learn more and to view the application!



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Minnesota Pork Announces Kate Maddock as Director of Farmer Outreach



The Minnesota Pork Producers Association (MPPA) and the Minnesota Pork Board (MPB) have announced Kate Maddock as director of farmer outreach. Maddock joined Minnesota Pork in May 2024 as the sustainability outreach coordinator, where she

built meaningful relationships with farmers and helped advance sustainability programming across the state. In her new role, she will continue driving sustainability initiatives while also expanding her focus to strengthen connections with pig farmers and support broader state and national pork priorities.

Expanding Outreach and Sustainability Efforts

As director of farmer outreach, Maddock will lead efforts to develop and implement outreach strategies that raise awareness of MPPA, MPB, National Pork Producers Council, and National Pork Board programs. In addition to driving recruitment and retention in the Strategic Investment Program, she will support the implementation of sustainability initiatives, such as the On-Farm Sustainability Reports and USDA's Advancing Markets for Producers (AMP) program. Maddock will also lead the Activate: Minnesota Pork Leadership Cohort, a leadership development program aimed at empowering the next generation of industry leaders.

A Trusted Advocate for Pig Farmers

"Kate leads with enthusiasm, curiosity, and a deep sense of purpose, always grounded in her commitment to serving Minnesota's pig farmers," said Jill Resler,

CEO at Minnesota Pork. "Her integrity and passion are evident in everything she does, and I am grateful to have her on our team. Kate will be instrumental in ensuring farmers' voices are heard and their priorities are reflected in the work we do across the industry. I look forward to the continued impact she'll make in this role."

In her new position, Maddock will continue to serve as a trusted resource for pork producers, connecting them with industry expertise and ensuring their perspectives are included in conversations shaping the future of the pork industry.

Continuing to Build Farmer Connections

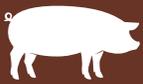
"Kate has already made a strong impact, and I look forward to seeing her continue building connections with Minnesota's pig farmers," said Todd Selvik, president of the Minnesota Pork Board of Directors. "She will play a key role in making sure producers feel heard and supported, while also helping communicate the important work being done by Minnesota Pork and our national partners. This position ensures farmers stay connected to the resources and programs that help move our industry forward."

This role reflects Minnesota Pork's commitment to fostering strong industry relationships, elevating farmer voices, and advancing the shared priorities of pig farmers across the state.

Contact Kate

She can be reached at kate@mnpork.com.





MPB PARTNERSHIP FEATURE: Chef Yia Vang Showcases Pork and Culture

A partnership that celebrates people, food, and the power of pork.

Supporting Dietitians, Elevating Pork

Minnesota Pork Board (MPB) has long supported the Minnesota Academy of Nutrition and Dietetics, including sponsoring lunch and hosting a booth at their annual April conference. But this year, we took it a step further.

Ahead of the 2024 conference, MPB hosted a special pre-conference event for 31 dietitians featuring acclaimed local chef Yia Vang. The goal? To help health professionals experience how deeply food connects to identity while spotlighting the important role pork plays in global cuisines.



Meet Chef Yia Vang: A Rising Star with Deep Roots

Chef Yia Vang is one of Minnesota's most respected culinary voices and a national rising star in the food world. A James Beard Award semifinalist and featured personality on shows like Iron Chef, Taste the Nation,

and Feral, Yia is known for blending bold storytelling with bold flavors.

Born in a refugee camp in Vinai, Thailand, to Hmong parents who later immigrated to Minnesota, Chef Yia tells his family's story through food. He grew up learning to cook over open fire with his father, often preparing wild boar in the traditional Hmong way. Those early lessons shaped his career and are still reflected in the dishes he creates today.

In 2016, he opened Union Hmong Kitchen, a restaurant that quickly earned acclaim for its rich flavors and cultural authenticity. In 2024, he launched Vinai—named after the refugee camp where he was born. Located in Northeast Minneapolis, Vinai features an open-fire kitchen and a menu rooted in Hmong cooking. It's already become a local favorite, with signature dishes like grilled double-cut pork chops and house-made Hmong sausage.

“Food Is a Global Language”

At the pre-conference event, Chef Yia presented the Vinai Feast—a vibrant, communal spread of traditional

Hmong dishes served over banana leaves. As the 31 attending dietitians gathered around the table, Chef Yia shared more than just food—he shared perspective.

“Food is a global language,” he told the group. He encouraged them to see cuisine as an extension of culture, identity, and home. For many immigrants, he explained, asking them to abandon their traditional foods in the name of nutrition is like asking them to give up a piece of their soul.

Instead, he advocated for empathy, recognizing how food shapes lives, connects generations, and bridges cultures.



Pork at the Center of the Plate

Pork plays a starring role in Chef Yia's menus, both at Vinai and on television. He's known for dishes like braised coconut curry pork shank, sweet and spicy glazed pork chops, and the richly seasoned sweet pork that draws from his heritage.

Minnesota Pork Board has also partnered with Chef Yia to share pork recipes on Twin Cities Live, reaching home cooks across the state with easy, flavorful ideas to make pork shine.

to Minnesota Dietitians

Why It Matters



Working with Chef Yia allows MPB to share pork's story in new and powerful ways, with food and health professionals, TV viewers, and communities far

beyond the farm. His commitment to honoring tradition while celebrating innovation aligns closely with how our farmers approach their work every day.

We're proud to partner with a chef who not only understands the value of pork but also honors its role in something much bigger: culture, connection, and community.



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Inspiring the Next Generation of Pork Professionals



This spring, Minnesota Pork Board connected with hundreds of students and educators to spark curiosity and conversations around careers in pork. Through a series of outreach events in April, MPB showcased the variety of opportunities available in the pork world—both on and beyond the farm.

At the **South Central Service Cooperative Career Expo** in Mankato, more than **600 tenth-grade students** explored career options through hands-on experiences and engaging conversations. MPB staff shared insights into animal care, nutrition, sustainability, and the importance of pork production in our state.

Later in the month, we participated in **FACS to the Max**, a gathering of Family and Consumer Science students

and educators. This event provided a great opportunity to connect classroom learning—like food science and health—with real-world careers in agriculture and pork.

To wrap up April, MPB took part in the **Minnesota FFA Convention's Career Connections** event at the State Fairgrounds. More than **350 students in grades 7-12** stopped by our booth to explore careers in animal science, communications, business, veterinary care, and more. Through interactive displays and one-on-one conversations, students walked away with a better understanding of the pork community and the roles that make it thrive.



More youth engagement is on the way this May and June, including classroom visits, field day events, and the **Young Leaders in Agriculture Conference** happening June 16-18 in Willmar. We're proud to help guide the next generation toward meaningful careers in agriculture.



SCAN ME

Scholarships are Due May 15



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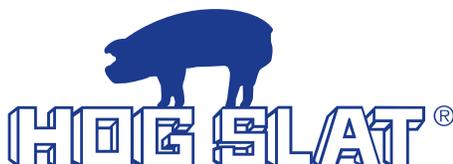
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INTERNS: WHERE ARE THEY NOW?



Rachel Sonnabend

Q: Where are you from and what college did you attend?

A: I am from Vernon Center, MN and attended Iowa State University where I studied agricultural business.

Q: What year were you an intern for MN Pork?

A: I interned for MN pork in the summer of 2019.

Q: Please share your background in agriculture.

A: I was fortunate enough to have grown up on a farm where we raise corn, soybeans and have contract finishing barns where we raise wean-finish pigs. I always found myself wanting to be around agriculture at a young age and spent a lot of time following my dad around the farm and especially into the barns to see the pigs. As I grew up, I started helping in the fields in the fall. I always tell people my favorite place to be is in the combine during harvest farming with the family!

Q: How did working for MN Pork contribute to your professional development?

A: My MN Pork internship solidified that I wanted to pursue a job in the pork industry upon graduation. I truly enjoyed getting to engage with producers and consumers and talking to people all the time about my favorite topics, pigs and pork! It also helped me meet and connect with many people in the industry who I know either work with regularly or have chances to see at different industry events.

Q: Please share what other professional experiences you have had and where you are now in your career and personal life.



A: Upon graduation from Iowa State, I joined PIC as a Graduate Trainee in Ames, Iowa. After finishing the training program, I joined the Gilt Supply Chain team as an Account Manager working with farms in Indiana and Nebraska. In June of 2022, I joined the export team and am currently a Senior Export Specialist. My role includes logistics and planning for our live animal exports out of the US and Canada



to several different customer farms around the world. This role has given me a lot of opportunity to travel to new places while also spending time on farm, so I really enjoy it!

Q: What is one piece of advice that you have for young professionals that want to obtain a career in agriculture?

A: The industry is smaller than you think, someone you meet in your first internship could be someone you end up working with later in your career, so connect with people and build those relationships!



Q: What is your favorite pork product/dish?

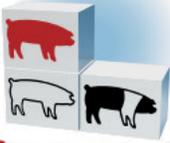
A: Very simple but the best, a porkchop on the grill with Martin County Magic seasoning on it!

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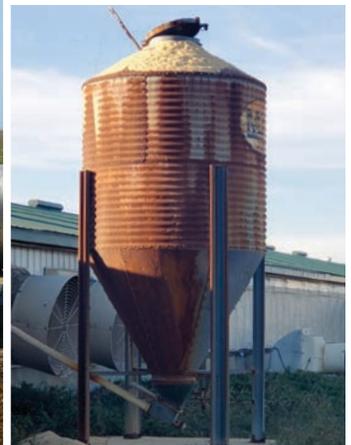
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THE CHOICE IS CLEAR



PORK'S NEW CAMPAIGN PACKS A PUNCH ON TASTE AND FLAVOR: HERE'S WHAT PRODUCERS SHOULD KNOW ABOUT IT



By **David Newman** | Missouri pork producer, former National Pork Board member and current senior vice president of market growth at National Pork Board

▲ In 2025, National Pork Board (NPB) is making a bold investment to build long-term domestic demand through a new consumer brand campaign. This is a transformational moment for the industry as we build an unapologetic position for pork in the marketplace. Simply put, we're returning to consumer marketing in a big way and deploying a strategy developed with broad input from supply chain members, producers and state pork associations.

New Research, New Tools

One new and essential tool in our toolbox setting this campaign apart is NPB *Consumer Connect* — a segmentation tool that allows us to reach consumers, particularly Millennials and Gen Z, based on their unique motivations and needs when purchasing protein. We are putting a laser-like focus on meeting specific consumer wants, needs and preferences, ensuring your Pork Checkoff dollars are used effectively and deliver a strong return on your investments.

Prioritizing the Right Paths

We aim to connect with younger consumers in meaningful ways on digital media platforms where they already spend much of their time — where they search, shop and connect with their peers. The reality is that densely populated areas of the U.S. aren't heavy pork production regions, meaning that most consumers don't live where we raise pigs. As the saying goes, we must

learn to “fish where the fish are” when making pork products even more relatable and relevant to more generations of American consumers.

Connecting the Dots to Build a Bigger Appetite for Pork

This new campaign is also about using pork ... to sell more pork. We're celebrating fresh and processed pork to drive both volume and value. By connecting with consumers around their existing affinity for flavorful processed pork products, we can expand from being a special occasion in their minds to an everyday flavor fix they come back to consistently. This campaign celebrates pork's taste and flavor, versatility and balanced nutrition — attributes that younger consumers told us they want.

A Transformational Moment for Pork

After thoroughly analyzing the results of our consumer tagline testing, we are now able to share a new tagline for pork. But this isn't just about a tagline; it's a strategy for pork's long-term position and improving long-term demand. I believe this is a once-in-a-generation opportunity for pork.

Learn more about the new campaign tagline and how we're building a bigger appetite for pork by subscribing to the NPB weekly producer newsletter at porkcheckoff.org/2025.



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Pork Please

GRILLED HONEY GARLIC PORK CHOPS WITH HONEY MUSTARD SAUCE

Made with just 10 ingredients, these Grilled Honey Garlic Pork Chops are easy, juicy, tender, and delicious. Add Honey Mustard Sauce to take this recipe to the next level. Perfect for spring grilling and easy weeknight dinners!

I think we can all agree that after this long, cold, snowy winter, we are all ready for the flavor of grilled meats. Nothing says spring and summertime grilling like these lean pork chops, marinated in a flavorful honey garlic marinade and then grilled to perfection. Add an extra special touch by topping them with a simple honey mustard sauce. Fire up your grill - it's time to make these juicy grilled Honey Garlic Pork Chops!

Ingredients

For the pork chops and marinade:

- 4 boneless pork loin chops (about 6-8 ounces each and ¾- to 1-inch thickness)
- 3 tablespoons apple cider vinegar (may substitute lemon juice or white wine vinegar)
- 2 tablespoons pure honey
- 2 tablespoons avocado oil or olive oil
- 2 tablespoons coconut aminos*
- 3 garlic cloves, pressed or minced (may substitute 1 teaspoon garlic powder)
- 2 teaspoons Dijon mustard
- ½ teaspoon coarse salt
- ¼ teaspoon black pepper

For the honey mustard sauce:

- 3 tablespoons mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon pure honey
- 2 teaspoons coconut aminos*
- ¼ teaspoon dried thyme
- ¼ teaspoon garlic powder
- Pinch of salt and pepper



Instructions

- 1. Make the marinade:** In a small bowl or mason jar with a lid, combine the vinegar, honey, oil, coconut aminos, garlic, Dijon, salt, and pepper. Whisk or shake to combine well, and set aside.
- 2. Marinate the pork:** Place the pork chops in a large zip top bag or container. Pour the marinade over them, and turn pork chops to coat. Marinate the pork chops in the refrigerator for 4-8 hours for best flavor (not less than 30 minutes and not longer than 10 hours).
- 3. Grill the pork chops:** Preheat the grill to medium-high heat. Once the grill is heated, remove the pork chops from the marinade (and discard the marinade). Place pork chops on the grill. Grill pork chops, covered, for 8-12 minutes per side (cook time will depend on the thickness of the chops) or until the internal temperature reaches 145°. Let the pork chops rest for 5 minutes before serving.



- 4. Make the sauce:** While the pork chops are grilling, prepare the sauce. In a small bowl, combine the mayonnaise, Dijon, honey, coconut aminos, garlic powder, and thyme. Taste and season with salt and pepper.
- 5. Serve:** Serve the grilled pork chops with the Honey Mustard Sauce drizzled over top. If desired, garnish with parsley or fresh thyme.

Recipe created in partnership with The Real Food Dietitians.



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