

Dinner by Me: Grilled Honey Barbecue Pork Foil Packs



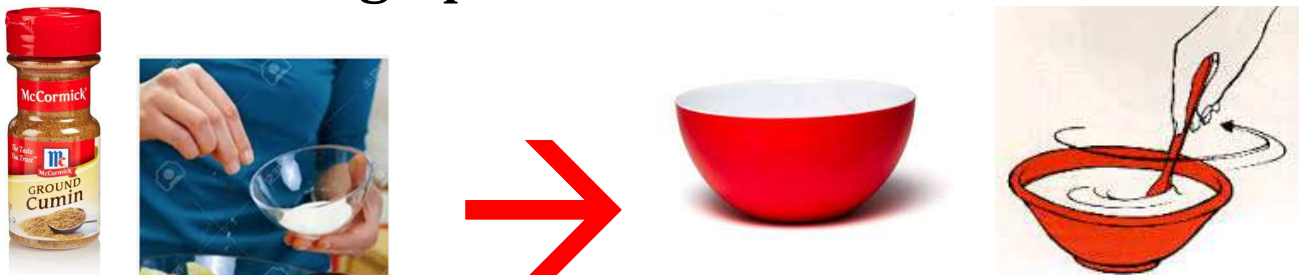
1. Preheat oven to 375 degrees.



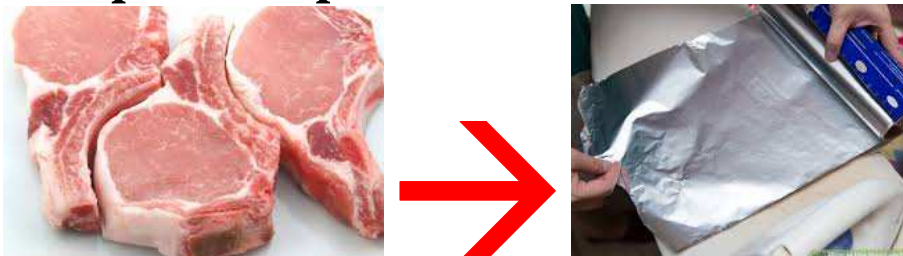
2. In bowl combine 1 cup barbecue sauce with $\frac{1}{2}$ cup honey.



3. Add 1 large pinch of cumin to bowl. Mix well.



4. Lay out piece of aluminum foil. Put pork chop on top.



5. Place $\frac{1}{2}$ cup of potatoes and $\frac{1}{2}$ cup corn kernels on top of pork chop.



6. Spoon sauce mixture over pork chops.



7. Fold up the aluminum foil to make a packet.



8. Bake for 30 minutes in preheated oven. Unfold the foil and put on plate.

