Sweet Fire Pork Chops

4 pork chops (wafer thin)

2 Tablespoons olive oil

1/2 teaspoon chipotle pepper

1 1/2 teaspoons coarse salt

zest of 1 orange

2 teaspoons garlic, minced

1/3 cup honey

Combine oil, chipotle, salt, orange zest and garlic in a small bowl.

Spread mixture over both sides of pork and let sit for 15 minutes.

Grill 5 minutes on one side.

Turn and brush with honey.

Grill another 5 minutes or until completely cooked through.