

Asian Pork Chops

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A simple and hearty pork chop recipe that can be prepared in just minutes, this dish is the best way to have an Asian inspired meal any time. Tender pork chops are marinated in an Asian glaze, and grilled to perfection. Prepare pork chops in the morning and marinate all day, before grilling up for a quick and easy dinner. Serve with white rice for a complete and delicious meal.

Ingredients:

½ c. hoisin sauce
3 tbsp cider vinegar
1 Tbsp sweet chili sauce
¼ tsp garlic powder
4 (1/2 inch) boneless pork chops
1 tsp salt
½ tsp pepper

Directions:

1. In small bowl combine hoisin sauce, cider vinegar, chili sauce, and garlic powder. Whisk to combine. Transfer to shallow dish or ziplock bag, reserving ¼ c. marinade.
2. Add pork chops to marinade, and cover. Refrigerate 2-4 hours, or until ready to use.
3. Remove pork from marinade, discarding marinade. Sprinkle with salt and pepper.
4. Heat a grill pan over medium-high heat. Cook pork chops 2-4 minutes on each side, or until cooked through. Brush with ¼ c. marinade, and serve hot with a side of rice if desired.

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