

Grilled Pork Chops with Cherries

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Sugar and soy-marinated pork chops are cooked to perfection on the grill and topped with a warm cherry compote. Make extra cherry sauce and save it for the next day's dinner.

Ingredients:

4 pork chops, 1-inch thick
¼ cup soy sauce
1 tablespoon brown sugar
1 tablespoon vegetable oil
½ cup chopped onion
½ teaspoon ginger powder
½ teaspoon garlic powder
1 cup chopped, pitted cherries
½ teaspoon salt
¼ teaspoon freshly ground black pepper

Directions:

1. Place chops, soy sauce, and brown sugar in a shallow baking dish; cover and chill 1 hour.
2. Preheat grill to medium heat. Heat oil in a medium skillet over medium heat. Add onion and cook until softened, 2 minutes. Add ginger, garlic, cherries, salt, and pepper, and cook until cherries soften, 5 to 6 minutes. Remove from heat.
3. Remove chops from marinade and cook on grill, 3 to 4 minutes per side, until no longer pink. Spoon cherries over and serve.