

Grilled Pork Chops

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Pork chops need little more than a grill and some cupboard seasonings to taste just right. Here, a simple soy sauce marinade softens the chops and permeates them with a savory flavor that only gets better from a little sugar and spice.

Ingredients:

4 pork chops
¼ cup soy sauce
¼ cup water
2 tablespoons brown sugar
2 tablespoons lemon juice
1 tablespoon minced onion
1 teaspoon garlic

Directions:

1. Combine all ingredients in a large bowl; toss well to coat, cover, and marinate overnight.
2. Preheat grill to medium-high. Place chops on grill and cook 4 minutes; turn over and cook 5 to 6 minutes, until no longer pink.