



HoneyGrilled Pork Chops

Oscar · 29/09/2024



Prep Time

5 hrs 5 mins

Difficult

Medium

Servings

5 hrs 35 mins

Description

This honeybased marinade is an excellent way to add flavor to grilled pork chops This is also an excellent recipe for grilled pork tenderloin

Ingredients

— - ½ cup honey - 6 tablespoons soy sauce - 3 tablespoons lemon juice - 2 teaspoons minced garlic - 6 pork chops

Instructions

1. Whisk honey
2. soy sauce
3. lemon juice
4. and garlic together in a bowl until marinade is smooth. Pour marinade into a resealable plastic bag
5. reserving about 1/4 of the marinade in a bowl for basting. Add the pork chops to the bag
6. coat with the marinade
7. squeeze bag to remove excess air
8. and seal the bag; marinate in the refrigerator at least 5 hours. Preheat grill for medium heat and lightly oil the grate. Remove pork chops from the marinade
9. and shake off excess. Discard remaining marinade. Grill pork chops on the preheated grill
10. basting with the reserved marinade during the last few minutes
11. until pork chops are cooked through
12. 15 to 20 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Let pork chops rest for 3 minutes before serving. Recipe Tip Grilling time will depend on the thickness of the pork chops. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.