

Pineapple Grilled Pork Chops

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 25 mins

Description

These are a delightful and quick meal for the grill I usually serve with a baked potato but my daughter loves them with wild rice

Ingredients

- - 1 (8 ounce) can pineapple rings
- juice drained and reserved - $\frac{1}{4}$ cup brown sugar - $\frac{1}{4}$ cup soy sauce - $\frac{1}{4}$ teaspoon garlic powder - 4 pork chops - 1 pinch ground black pepper

Instructions

1. Mix together the drained pineapple juice
2. brown sugar
3. soy sauce
4. and garlic powder together in a large plastic zipper bag
5. and smush the bag a few times with your hands to mix the marinade and dissolve the sugar. Place the pork chops into the marinade
6. squeeze out any air in the bag
7. seal it
8. and refrigerate overnight. Reserve the pineapple rings. Preheat an outdoor grill for medium heat
9. and lightly oil the grate. Remove the chops from the marinade
10. shaking off excess
11. and grill until browned
12. the meat is no longer pink inside
13. and the meat shows good grill marks
14. 5 to 8 minutes per side. Brush several times with marinade and let the marinade cook onto the surface of the meat. Discard excess marinade. While the meat is grilling
15. place 4 pineapple rings onto the grill
16. and allow to cook until hot and the slices show grill marks; serve the chops topped with the grilled pineapple rings.