



Best Pork Chop Marinade

Jacob · 28/09/2024



Prep Time

6 hrs 10 mins

Difficult

Medium

Servings

2

Description

This pork chop marinade is the best I've ever made. I started throwing things together in a bowl and I'm so glad I wrote it down. The flavor is best when pork is grilled. Try it and see.

Ingredients

- - 2 large pork chops - ¼ cup extra-virgin olive oil - 4 cloves garlic
- chopped - 3 tablespoons dark brown sugar - 2 tablespoons lemon juice - 2 tablespoons spicy brown mustard - 2 teaspoons dried thyme - 1 teaspoon onion powder - 1 teaspoon Worcestershire sauce - 1 teaspoon white wine vinegar - 1 teaspoon mesquite-flavored seasoning - ½ teaspoon dried parsley flakes - ½ teaspoon kosher salt - ½ teaspoon freshly ground black pepper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place pork chops on a flat work surface. Slice horizontally through the middle
2. being careful not to cut all the way through to the other side. Open the two sides and spread them out like an open book. Dotdash Meredith Food Studios Whisk olive oil
3. garlic
4. brown sugar
5. lemon juice
6. mustard
7. thyme
8. onion powder
9. Worcestershire sauce
10. vinegar
11. mesquite seasoning
12. parsley
13. salt
14. and pepper together in a bowl; pour into a large resealable plastic bag. Dotdash Meredith Food Studios Add pork chops
15. coat with marinade
16. squeeze out excess air and seal the bag. Marinate in the refrigerator
17. 6 to 8 hours. Dotdash Meredith Food Studios Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chops from marinade and shake off excess. Discard remaining marinade. Cook chops on the preheated grill until nicely browned on each side and slightly pink in the center
18. about 8 minutes per side. An instant-read thermometer inserted into the center of each chop should read 145 degrees F (63 degrees C). Let rest for 5 minutes before serving. From the Editor The nutrition data for this recipe includes the full amount of marinade. The actual amount consumed will vary.