



## Asian Marinated Pork Chops

Jacob · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

55 mins

### Description

This Asianinspired pork chops recipe features one of my favorite marinades to use for grilled meat I usually just throw in ingredients as I see fit so the measurements are estimates The roasted red chili paste can be found in the Asian section of your grocery store

### Ingredients

- - 1 cup soy sauce - ½ cup brown sugar - 2 cloves garlic
- crushed - 1 tablespoon ground ginger - 1 tablespoon ground cumin - 1 tablespoon roasted red chili paste - 6 (1-inch thick) pork chops - cooking spray

### Instructions

1. Place soy sauce
2. brown sugar
3. garlic
4. ginger
5. cumin
6. and red chili paste in a large
7. heavy resealable plastic bag. Smash the bag a few times with your fingers to mix all the ingredients thoroughly and dissolve the brown sugar. Place pork chops into the marinade and seal the bag. Allow to marinate for 30 to 45 minutes. Preheat an outdoor grill for medium heat and lightly oil the grate. Remove pork chops from marinade; discard marinade. Shake off excess marinade and grill pork chops until browned and no longer pink inside
8. 5 to 7 minutes per side. The chops should show good grill marks and an instant-read meat thermometer inserted into the thickest part of a chop should read at least 145 degrees F (63 degrees C).