



Chinese Pork Chops

Jacob · 28/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

6 hrs 25 mins

Description

This easy pork chop recipe is always a hit at family gatherings. A mixture of soy, ginger, brown sugar, and garlic adds plenty of sweet umami flavor since it's used as both a marinade and a basting sauce.

Ingredients

— 6 boneless pork chops - ½ cup soy sauce - ¼ cup brown sugar - 2 tablespoons lemon juice - 1 tablespoon vegetable oil - ½ teaspoon ground ginger - ½ teaspoon garlic powder

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Pierce pork chops on both sides with a fork. Dotdash Meredith Food Studios Whisk soy sauce
2. brown sugar
3. lemon juice
4. oil
5. ginger
6. and garlic powder together in a bowl. Dotdash Meredith Food Studios Reserve about 1/4 cup marinade for basting; pour remaining marinade into a resealable plastic bag. Add pork chops to the bag
7. coat with marinade
8. squeeze out excess air
9. and seal the bag. Marinate in the refrigerator for 6 to 8 hours. Dotdash Meredith Food Studios When ready to cook
10. preheat an outdoor grill for high heat and lightly oil the grate. Remove pork chops from marinade and shake off excess. Discard remaining marinade. Cook pork chops on the preheated grill
11. basting often with the reserved marinade
12. until no longer pink in the center
13. 6 to 8 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Dotdash Meredith Food Studios Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.