



Beer-Grilled Chops



Ingredient List

4 bone-in ribeye (rib) pork chops, 3/4-inch thick
1/4 cup soy sauce
2 tablespoons brown sugar
2 teaspoons ginger root, grated
1 cup beer

Directions

1. Place chops in a self-sealing plastic bag; add remaining ingredients and seal bag. Gently massage bag to evenly distribute marinade ingredients.
2. Refrigerate 4-24 hours.
3. Prepare medium-hot coals in kettle-style grill. Remove chops from marinade and discard marinade; place on grill directly over coals, cover grill and grill for 8-9 minutes, turning once, or until thermometer inserted reads 145 degrees Fahrenheit, followed by a 3-minute rest time.

Prep Time: 10 minutes

Cook Time: 10 minutes

Marinating Time: 24 hours

Servings: 4