



Ingredients:

- 4 bone-in pork chops, about 3/4-inch thick
- 2 tablespoons brown sugar
- 2 teaspoons grated ginger root
- 1 cup beer

Beer Grilled Chops

- Makes: 4 servings.
- Prep Time: 4 to 24 hours
- Cook Time: 15 minutes



DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

FOLD HERE



Directions:

1. Place chops in a self-sealing plastic bag; add remaining ingredients and seal bag.
2. Gently massage bag to evenly distribute marinade ingredients. Refrigerate 4-24 hours.
3. Preheat grill to medium-high heat.
4. Remove chops from marinade and discard marinade.
5. Grill directly over coals, cover grill and grill for 10 minutes, turning once.

Serving Suggestions

This simple chop recipe is perfect for the grill. It calls for boneless pork chops, but substitute any type of pork chops you have on hand. Serve with pasta salad and grilled vegetable kabobs.

Recipe courtesy of the National Pork Board.

Beer Grilled Chops

- Makes: 4 servings.
- Prep Time: 4 to 24 hours
- Cook Time: 15 minutes



DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

