

Pork Chop Marinade

The marinade adds flavor and moisture to the pork chops, making them tender and juicy.



TIME
5 min

TEMP
145°F

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INGREDIENTS

4 pork chops (bone-in or boneless)
1/4 cup soy sauce
1/4 cup olive oil
2 cloves of garlic, minced
1 tablespoon brown sugar
1 teaspoon dried thyme
1 teaspoon dried rosemary
1/2 teaspoon black pepper
Serving size: 4 pork chops
Prep time: 5 minutes
Cook time: 15 minutes

DIRECTIONS

1. In a small bowl, mix together the soy sauce, olive oil, minced garlic, brown sugar, thyme, rosemary, and black pepper.
2. Place the pork chops in a large resealable bag and pour the marinade over them.
3. Seal the bag and massage the marinade into the pork chops, making sure they are evenly coated.
4. Marinate the pork chops in the refrigerator for at least 30 minutes, or up to 4 hours.
5. When ready to cook, preheat your grill or grill pan to medium-high heat.
6. Remove the pork chops from the marinade and discard the excess marinade.
7. Grill the pork chops for 6-7 minutes on each side, or until they reach an internal temperature of 145°F.
8. Let the pork chops rest for 5 minutes before serving.
9. Pro tip: For even more flavor, you can reserve some of the marinade before adding it to the pork chops and use it as a glaze while grilling.

TIPS FOR SUCCESS

For the best results, use bone-in pork chops. They tend to be more flavorful and juicy than boneless chops. Make sure to let the pork chops marinate for at least 30 minutes. This allows the flavors to penetrate the meat and tenderize it.

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Original recipe: <https://chefmaniac.com/pork-chop-marinade/>