



## 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

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