

My Favorite Boneless Pork Loin Chops

A simple little marinade. If the 'little black dress' has a food cousin - this would be it.

Ingredients

6 boneless pork chops, about 3/4-inch thick, trimmed

1/2 cup soy sauce

1/4 cup brown sugar

2 tablespoons fresh ginger root, chopped very fine

8 ounces Newcastle Brown Ale (or any good, dark and slightly sweet beer)



Put soy, brown sugar, ginger, and Newcastle in a container (large enough to hold the marinade and the chops) mix well then add the chops (like I needed to add the 'large enough' part, because if you put them in a container that was too small and everything started to spill over ... I'm pretty certain you'd know that was not what I intended.)

Refrigerate overnight.

Heat grill to medium-high and put on the chops. Grill until done to about 160 degrees—somewhere around 10-15 minutes.

Serves 6.