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## *Chinese Pork Chops*

Serves 4-6

- \* 1/2 cup soy sauce
- \* 1/4 cup brown sugar
- \* 2 tablespoons lemon juice
- \* 1 tablespoon vegetable oil
- \* 1/2 teaspoon ground ginger
- \* 1/8 teaspoon garlic powder
- \* 6 boneless pork chops

In a bowl, mix the soy sauce, brown sugar, lemon juice, vegetable oil, ginger, and garlic powder. Set aside some of the mixture in a separate bowl for marinating during cooking. Pierce the pork chops on both sides with a fork, place in a large resealable plastic bag, and cover with the remaining marinade mixture. Refrigerate 6 to 8 hours. Preheat the grill for high heat. Lightly oil the grill grate. Discard marinade, and grill pork chops 6 to 8 minutes per side, or to desired doneness, marinating often with the reserved portion of the marinade.