

Easy Grilled Pork Chop Marinade

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-grilled-pork-chop-recipe>

Ingredients:

- extra-virgin olive oil
- pork chops
- soy sauce
- pork
- worcestershire sauce – adds the right amount of acidity for flavor and tenderizer
- minced garlic – because I'm a garlic-geek and love the taste
- brown sugar
- pork
- seasoning Liquid smoke, – adds...smokiness..
- onion powder – helps round out the flavor profile
- coriander – for a roasted, kind of nutty – citrusy flavor*
- 1/3 cup extra-virgin olive oil
- 1/4 cup worcestershire sauce
- 1/4 cup soy sauce
- 3 cloves garlic finely minced
- 2 tablespoons light brown sugar
- 1 teaspoon seasoning liquid smoke
- 1/2 teaspoon onion powder
- 1/2 teaspoon ground coriander
- 6 boneless pork chops 1 inch thick

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 245 milligrams
4. Fat: 48 grams
5. Fiber: 1 grams

6. Protein: 84 grams
7. SaturatedFat: 10 grams
8. Sodium: 1610 milligrams
9. Sugar: 14 grams

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