



Meet an Indiana Farmer



Our family enjoys grilling out and these pork chops are our favorite. They are so simple and delicious! Our three boys like to help grill out and are excited when I say this is what's for supper!

Emiley Gaskill

Pork Farmer

Monroe, IN

FOOD FOR THOUGHT RECIPE TRAIL

Brought to you by Indiana's Family of Farmers.



Family of Farmers

Zesty Grilled Pork Chops



Ingredients

- 3/4 c. soy sauce
- 1/4 c. lemon juice
- 1 tbs. chili sauce
- 1 tbs. brown sugar
- 1 garlic clove, minced
- 6 bone-in pork chops (cut 1/2 in. thick)

Instructions

1. In a large resealable bag, combine soy sauce, lemon juice, chili sauce, brown sugar, and garlic; set aside 1/3 c. for basting. Add chops. Seal bag and refrigerate overnight.
2. Drain and discard marinade. Grill chops, covered over medium heat for 12-16 minutes or until meat thermometer reads 145F, turning once. Brush with reserved marinade.

Makes six servings.

Indiana wine pairing

Traminette,
French Lick Winery, French Lick, IN

