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# Ultimate BBQ Pork Chops Recipe



These grilled / barbecue pork chops are so juicy and flavorful, perfect for your Summer backyard BBQ .

They are easy and quick to cook (only 6 minutes) but the taste has a fantastic, deep and caramelized barbecue heavenly flavor using sweet soy sauce as a main ingredient.

## Ingredients

- 6-10 Pork Chops (thinner and bone in are better)
- 4-5 garlic cloves
- Half of big Onion
- 1 Tbsp Coriander powder
- 1 Tsp Cumin powder
- 1 Tsp salt
- 1-2 Tbsp Lime Juice

- 1 Inch Ginger (Optional)
- 1/2 - 1 cup of sweet soy sauce - Indonesian Brand , buy here: <https://amzn.to/3isgP4j> Or Here: <https://amzn.to/2YPBhUR> (it is Important to use the sweet soy sauce not regular Chinese soy sauce, because it's going to make a completely different taste. Most Asian store carry this product, the brand is normally called "ABC" Kecap Manis )

## Method

### Marinade

- 5 garlic cloves,
- Half of big Onion,
- 1 Tsp Cumin powder,
- 1 Tbsp Coriander powder,
- 1 Tsp salt, ginger (optional)
- A few squeezes of lime Juice, which helps to tenderize the meat and adds a nice flavor
- Then make it into a paste.
- Add the main part of this marinade, my favorite sweet soy sauce. It's a great addition for your bbq recipes. Once you discover this little treasure, you will keep a bottle in your pantry (it's a fantastic addition for your bbq recipes, especially great on chicken, pork, fish and beef)
- Now add some oil so the meat doesn't stick on the grill, mix it well.
- Add more sweet sauce if necessary, because you need the marinade to turn a dark color (you will need a lot just like you add your BBQ sauce. Don't be shy, a lot makes it taste better!)

### Pork Chops

- Now prepare the Pork Chops, I'm using 6 pieces of bone in pork chops. This gives you a built in handle and we think improves the taste!

- Thoroughly dry them with a paper towel
- Then rub a little bit of salt into the individual chops.
- Add the marinade and spread evenly over the top and sides of the chops. (It's so good you'll want to use it on everything you grill!)
- Prepare your grill on high heat
- Grill the first side for three to four minutes then flip and grill another three to four minutes or until you've reached the desired doneness - I like mine at least 145F. (You can pull off at 140F the residual will continue cooking until 145F). I use a Thermapen for this and for everything we grill.
- Once it's grilled to perfection, remove it to a platter and let it rest for a few minutes.
- ENJOY!

## Voila

You won't find these Grilled / Barbecue Pork Chops in any restaurant and I think you are gonna love it!

## Like This Recipe?

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## AFFILIATE LINKS

- Soya beans high quality no GMO or Organic Soy Beans get here: <https://amzn.to/2ZSgIGC>
- Tempeh Starter - get here: <https://amzn.to/2O95TdL>
- Apple Cider Vinegar get here: <https://amzn.to/2ZOGJqe>
- Sweet Soy Sauce <https://amzn.to/3isgP4j> or here: <https://amzn.to/2YPBhUR>
- Grill: <https://amzn.to/2NWivVz>
- Thermapen for this and everything we grill: <https://amzn.to/3eXNzAf>
- Knife: <https://amzn.to/2YVJ97a>

## About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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