

# Thai Pork Chops

Recipe From the National Pork Producers Council

Internet address: <http://www.nppc.org>

Servings: 4



## Ingredients

4 boneless pork chops, 1-inch thick  
¼ cup soy sauce  
¼ cup water  
1 clove garlic, minced  
1 teaspoon pepper  
½ teaspoon ground ginger

### DIPPING SAUCE:

¼ cup water  
2 cloves garlic  
2 fresh green chiles  
2 tablespoons vegetable oil  
2 tablespoons lime or lemon juice  
2 tablespoons soy sauce  
1 teaspoon Thai fish sauce (nam pla)

## Cooking Method

For marinade...

1. In a small bowl combine ¼ cup soy sauce, ¼ cup water, 1 clove minced garlic, pepper and ginger.
2. Place pork chops in a 1-gallon self-sealing bag, pour marinade over, seal bag and marinate in refrigerator for 4 hours or overnight.
3. Drain chops, discarding marinade.
4. Place chops on a kettle-style grill directly over medium-hot coals.
5. Lower grill hood and grill chops for 4-5 minutes, turn chops and grill for 4-5 minutes more until chops are just done.

Meanwhile...

1. For Dipping Sauce, blend all remaining ingredients in blender container until almost smooth.
2. Serve with chops.