



## Ginger Pork Chops

### Ingredients:

4 1 to 1 1/2 inch boneless pork chops  
1/8 cup honey  
1/8 cup lemon juice  
1/8 cup Winfresh Ginger Syrup  
2 teaspoon Winfresh Dry Ginger Powder  
2 tablespoons soy sauce  
2 cloves garlic  
1 tablespoon cooking sherry

### Preparation:

Mix honey, lemon juice, soy sauce, Ginger Syrup, Ginger Powder, garlic and sherry together. Place together with chops in a plastic bag and refrigerate overnight. Place a heavy duty piece of aluminum foil over the coals or briquettes in the center of your grill. Preheat. Drain chops saving the marinade. Place chops over the foil on the grill and reduce the heat to medium. Grill about 16-18 minutes or until done. Drain and boil reserved marinade and pour over chops before serving.