



Teriyaki Pork Chops



Cook time: 20 min
Level: Normal

Ingredients

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½ cup vegetable oil
1 cup Aunty Liliko'i Teriyaki Sauce
2 Tbsp. cooking sherry
4 pork chops, boneless 1" thick

Instructions

In a large bowl, whisk together oil, Aunty Liliko'i Teriyaki Sauce, and sherry. Put marinade into a large plastic bag. Add pork chops to bag and marinate over night, turning at least once. Prepare barbeque. Grill chops over hot coals, using indirect grilling method.

Cook for 20 minutes per side (direct heat will take less time). Baste meat with marinade while grilling.