

Chinese Pork Chops

Prep Time: 15 Minutes Cook Time: 15 Minutes Ready In: 8 Hours 30 Minutes

Servings: 6

Ingredients:

1/2 cup soy sauce
1/4 cup brown sugar
2 tablespoons lemon juice
1 tablespoon vegetable oil
1/2 teaspoon ground ginger
1/8 teaspoon garlic powder
6 boneless pork chops



Directions:

1. In a bowl, mix the soy sauce, brown sugar, lemon juice, vegetable oil, ginger, and garlic powder. Pierce the pork chops on both sides with a fork, place in a large resealable plastic bag, and cover with the marinade mixture. Place bag in 13 X 9 pan. Refrigerate overnight.
2. Preheat oven to 350° F and cook for 30 minutes, or until done.