



Fisher Meats

Pork Chop Marinade

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Pork Chop Marinade

- 4 thick cut pork chops
- 1/2 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp oregano
- 1/3 cup olive oil
- 1/4 cup lemon juice
- 1/4 cup soy
- 1 tbs brown sugar
- pepper, to taste

Instructions:

- whisk all ingredients together, to combine well
- place the marinade, along with the chops in a resealable bag
- place in a deep dish and marinate in the fridge for a minimum of 4 hours or up to overnight
- remove and grill (or pan fry) until cooked thru (minimum temp of 145 F)