Orange Hoisin Chops



Ingredients

4 pork loin or rib chops, boneless, about 1-inch / 2.5 cm thick

Marinade:

2 Tbsp / 30 mL hoisin sauce
1 Tbsp / 15 mL tomato ketchup
1 Tbsp / 15 mL light soy sauce
1 Tbsp / 15 mL rice wine or cider vinegar
2 tsp / 10 mL orange zest
¼ cup / 50 mL fresh orange juice
1 tsp / 5 mL Sriracha sauce
1 tsp / 5 mL ground cumin
1 tsp / 5 mL sesame oil

Directions

1. Place chops in resealable plastic bag.
2. In small glass bowl, combine marinade ingredients until well-blended. Pour over chops. Seal bag.
3. Refrigerate for a minimum of 4 hours, preferably overnight.
4. Remove chops from marinade; discard marinade. Pat chops with paper towels to remove excess marinade.
5. Preheat barbecue on high; reduce heat to medium. Grill chops 5-7 minutes per side or until instant-read thermometer registers 155°F.
6. Remove chops from grill onto a clean plate. Tent loosely with foil and allow chops to rest 3-5 minutes before serving.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 12
- **Number of Servings:** 4