



Ginger Orange Pork Chops

Ingredients

2 pork chops
2 tablespoons ginger syrup
1 tablespoon orange juice
1/2 teaspoon thyme
1 teaspoon salt, pepper to taste

Directions

This recipe is great on the grill, but broiling is also very tasty. Mix together all ingredients and coat pork chops. Leave in refrigerator to marinate at least 30 minutes, but let the chops sit out at room temperature for a few minutes before cooking. Preheat broiler, place chops in oven for 5-7 minutes, flip over and cook for an additional 5-7 minutes. Let rest 3 minutes before serving.