



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Casey's Beer Honey Marinade

Ingredients

4 pork loin chops, about 1 inch thick
1 12 oz. bottle of dark or amber beer
3 Tbsp. honey
2 Tbsp. Dijon mustard
2 Tbsp. freshly grated ginger
2 cloves minced garlic

Preparation

Place chops in resealable bag. In medium size bowl, combine beer, honey, mustard, ginger and garlic. Whisk until thoroughly mixed. Pour marinade into bag and seal. Squeeze bag to combine and place in refrigerator for a few hours or overnight.

Remove chops from bag and place on medium hot grille or grille pan. Use excess marinade to baste while grilling. Cook for 5 minutes on one side and turn once, for total grill time of 10-11 minutes.



For more information please visit - CaseyMaloneShow.com