

# Pork Barbeque

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*It's the classic barbeque formula—sweet, tangy, spicy, and saucy. You can't go wrong!*

## Ingredients:

½ cup vinegar  
½ cup soy sauce  
4 cloves garlic, chopped  
2 jalapeno peppers, seeded, minced  
1 tablespoon orange juice  
1 tablespoon brown sugar  
1 teaspoon salt  
2 pounds pork chops

## Directions:

- 1) Combine vinegar, soy sauce, garlic, peppers, juice, and sugar in a deep dish; whisk well. Place chops in mixture; toss to coat.
- 2) Cover and refrigerate 2 to 8 hours, turning chops once.
- 3) Preheat grill.
- 4) Remove chops from marinade; shake off excess liquid. Cook chops on grill until no longer pink, about 5 to 10 minutes per side. Serve hot.