Sriracha Boneless PorkChops

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients
4 (1") boneless pork chops
2 Tablespoons Better Than Bouillon® Reduced Sodium Roasted Chicken Base
1 Tablespoon minced garlic
1 Tablespoon Sriracha sauce
1 Tablespoon freshly chopped cilantro
1 Tablespoon freshly squeezed lime juice
¼ cup brown sugar
2 teaspoons freshly minced ginger

Instructions
Mix the Roasted Chicken Base, garlic, sriracha, cilantro, lime juice, brown sugar and ginger in a small mixing bowl. Add half of the mixture to a resealable plastic bag and add the pork chops and refrigerate for at least 3 hours and up to 8 hours.

Reserve the rest of the marinade, covered and refrigerated until ready to use.

Set the EGG for direct cooking at 425°F/218°C.

Remove the pork chops from the marinade and place directly onto the EGG. Grill for 4 minutes. Using tongs, turn the pork chops and brush with the reserved marinade. Grill for an additional 4 – 5 minutes.

Remove the pork chops from the EGG and brush with the reserved marinade before serving.

Serve immediately.

Makes 4 servings