KIKKOMAN

Beer & Teriyaki Pork Chops

Total time **90 mins** **10 mins** preparation time **60 mins** marinating time **20 mins** cooking time

Nutritional facts (per portion):
5,420 kJ / 1,355 kcal

Fat: **100 g** Protein: **71 g**
Carbohydrates: **37 g**

INGREDIENTS

2 portion(s)

2	pork chops (150g each)
5 tbsp	Kikkoman Teriyaki Marinade
1 tbsp	apple vinegar
0.5 tsp	smooked pepper
250 ml	beer
1 tsp	honey
1 tbsp	mustard
	black ground pepper to taste
0.5 tsp	dried rosemary

PREPARATION

Step 1

Place the pork chops in a bowl. Season with smoked pepper, vinegar, rosemary, mustard, black pepper and honey. Mix thoroughly. Add Kikkoman Teriyaki Marinade and mix. Pour the beer over the meat and refrigerate for 1 hour to marinate.

Step 2

After that time, grill the pork chops on a high temperature preheated surface for 7 minutes on each side.

Step 3

Serve the pork chops with potatoes baked in aluminum foil with herb butter.