

Tim Farmer's Country Kitchen

KOREAN BBQ PORK CHOPS

*4 pork chops
2 tablespoons rice wine vinegar
½ cup soy sauce
½ cup brown sugar
2 ½ tablespoons sesame oil
2 ½ tablespoons sesame seeds
3-4 garlic cloves
2 green onions, chopped
Dash red pepper flakes
2 tablespoons grated fresh ginger*



Mix together ingredients and place in Ziploc bag with pork chops. Marinate 7 hours. Place on grill (sprinkle extra sesame seeds on if desired) and grill until pork is done.

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