



## Teriyaki Pork Chops



Cook time: 20 min  
Level: Normal

### Ingredients

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½ cup vegetable oil  
1 cup Aunty Liliko'i Teriyaki Sauce  
2 Tbsp. cooking sherry  
4 pork chops, boneless 1" thick

### Instructions

In a large bowl, whisk together oil, Aunty Liliko'i Teriyaki Sauce, and sherry. Put marinade into a large plastic bag. Add pork chops to bag and marinate over night, turning at least once. Prepare barbeque. Grill chops over hot coals, using indirect grilling method.

**Cook for 20 minutes per side (direct heat will take less time). Baste meat with marinade while grilling.**