

Teriyaki Pork Chops

<http://userealbutter.com/2008/03/26/teriyaki-pork-chops-recipe/>

from a college apartment mate

4 pork chops (or a pound of chicken thigh meat – boneless, skinless and chopped into pieces)

1 cup soy sauce

2 tbsps sesame oil

1 tbsp sugar (or more if you like)

4 cloves garlic, minced

4 stalks green onion, minced

2 tbsps ginger root, minced

Mix all of this into a ziploc bag and marinate for at least 30 minutes, but I prefer overnight with occasional flipping for even marinate. Grill to appropriate internal temperature (we do 160F and then off the grill we tent the chops with foil and rest for 5 minutes). To grill the chicken, we skewer the pieces and grill on medium high for 5 minutes and flip and grill for another 5 minutes. Take remaining marinade and boil in a pan. Strain the sauce and thicken with cornstarch to serve with pork chops or chicken skewers. * I like to use chicken thigh meat because I think it has better flavor and is juicier than breast meat.