

Grilled Pork Chops with Brown Sugar Beer Glaze

Servings

Serves 4

Ingredients

½ cup light brown sugar

½ cup Lienenkugel's Summer Shandy Beer

¼ cup vegetable oil

1 tablespoon soy sauce

½ teaspoon ginger

Salt and pepper to taste

½ cup water mixed with ½ tablespoon corn starch

8 pork chops

Directions

Add the first 6 ingredients to a medium sauce pot and bring to a simmer. Add the corn starch and water mixture and continue stirring until thickened. Place half of the sauce in a serving bowl and set aside to serve with the grilled chops.

Heat grill on high for 5 minutes. Season the chops to taste with salt and pepper and place on hot grill for 3 minutes per side. Move the chops to a cooler part of the grill and brush with the sauce. Continue to grill the chops; turning often until internal temp reaches 145 degrees. Serve immediately with the additional reserved sauce.