

Tailgate Pork Chops – Go Team!



Ingredients:

6 pork chops (center cut works best)
3 Scallions (use all white and two-thirds of the green part, minced)
WildeBerryaki

Cooking Instructions:

Marinate pork chops in a large ziplock bag with scallions and enough WildeBerryaki to coat meat for 2-4 hours in a refrigerator or ice chest.

Place pork chops on grill for and bring up temperature slowly...usually 5 minutes on each side. It's a good idea to baste with some of the marinade while grilling. USDA recommends cooking pork to an internal temperature of 160 degrees Fahrenheit.

Suggestions:

Finish with a drizzle of WildeBerryaki. Great on a bed of rice or your favorite tailgate side dishes. For a more formal setting, try serving with roasted beets, or sautéed spinach, chard or kale greens.

* If you're transporting your uncooked pork chops to the game, be sure to keep them chilled in the ice chest (at or below 40 degrees is recommended).