

Grilled Pork Chops with Lager

Cooking Time: 30 minutes

Ingredients: (4 persons)

8 small pork chops
1 can of Cisk Lager
1 tablespoon olive oil
2 cloves garlic, whole
1 lemon or lime
salt & pepper to taste
fresh rosemary



Method:

Remove skin from chops
Season chops with salt and pepper
Sprinkle Cisk Lager generously over chops and allow to marinate
Grill chops on each side until golden brown
Add garlic and rosemary. Cook for a further 5 minutes
Sprinkle juice of fresh lemon or lime
Garnish with rosemary twig and serve immediately

Serving suggestions:

A grilled tomato and sautéed mushrooms are very appropriate as a side dish
Alternatively you may serve a baked potato and a mixed salad tossed in a home-made vinaigrette

Tips & Hints:

You can opt for bone-in collar chops which are just as tasty and flavourful
If you prefer boneless pork, try this recipe with pork tenderloin or medallions