



## Sriracha Boneless PorkChops

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit [betterthanbouillon.com](http://betterthanbouillon.com).

### Ingredients

- 4 (1") boneless pork chops
- 2 Tablespoons Better Than Bouillon® Reduced Sodium Roasted Chicken Base
- 1 Tablespoon minced garlic
- 1 Tablespoon Sriracha sauce
- 1 Tablespoon freshly chopped cilantro
- 1 Tablespoon freshly squeezed lime juice
- ¼ cup brown sugar
- 2 teaspoons freshly minced ginger

### Instructions

Mix the Roasted Chicken Base, garlic, sriracha, cilantro, lime juice, brown sugar and ginger in a small mixing bowl. Add half of the mixture to a resealable plastic bag and add the pork chops and refrigerate for at least 3 hours and up to 8 hours.

Reserve the rest of the marinade, covered and refrigerated until ready to use.

Set the EGG for direct cooking at 425°F/218°C.

Remove the pork chops from the marinade and place directly onto the EGG. Grill for 4 minutes. Using tongs, turn the pork chops and brush with the reserved marinade. Grill for an additional 4 – 5 minutes.

Remove the pork chops from the EGG and brush with the reserved marinade before serving.

Serve immediately.

Makes 4 servings