

This was a bit of on-bone pig at £2.32. I cleaved it into two very tick chops!

Ingredients:-

2 big fat Pork chops

Marinade Ingredients:-

60ml of Yogurt
½ an Onion, finely diced
2 Cloves of Garlic, minced
Juice of a Lime
1 Tsp of Cumin powder
1 Tsp of Coriander powder
1 Tsp of Garam Masala
½ Tsp of Salt
½ Tsp of Ginger Powder

Method:-

(1) Combine the marinade ingredients and add the Chops.
(2) Make sure they are coated well and cover.
(3) Pop in the fridge for a least 4 hours. Really? Just do them last Wednesday!!!
(4) Remove the Chops from the marinade and place in a pre-heated grill.

(5) Cook for about 15 minutes turning a few times.

We garnished ours with sliced Chilli and chopped Coriander. Actually if we are going to be honest we cooked these in the Smokeless BBQ and they were blxxdy good!!!!