

Sriracha Pork Chops

Recipe from [Big Green Egg](#) and adapted from Better Than Bouillon. For more information about Better Than Bouillon, visit betterthanbouillon.com.

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.

Serves 4.

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
- 1/4 cup brown sugar
- 2 teaspoons freshly minced ginger

