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- Rinse and pat dry **4 thick, boneless pork chops**.
- In a bowl mix together **1 cup orange juice, 1 cup beer, 1 TBS orange zest, 1 tsp coarse salt, 1 tsp black pepper, 1 tsp ground cumin, 4 quartered garlic cloves, 1 small (or ½ large) sliced red onion, 1 jalapeno and ½ a bunch of cilantro**.
- Place the chops in a sealable freezer bag. Pour the marinade over the pork. Move the marinade around so as to cover all the meat. Seal and refrigerate for a minimum of 2 hours and up to 24 hours.
- Heat your grill on high.
- Remove the pork chops from the marinade and sit at room temp for 10 to 15 minutes. Discard the marinade. Season the meat with salt and pepper on both sides.
- Place the pork chops in the grill and sear. Flip and sear the other side.
- Reduce the heat and cook the chops at low temperature until cooked through – about 20 minutes.
- Serve with your favorite side. Enjoy!

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