

## Costolette di maiale alla griglia

### Ingredients:

- \* 6 pork chops
- \* 1 cup (250 mL) water
- \* 1/4 cup (100 g) sugar
- \* 1/4 cup (100 g) salt
- \* 5 leaves of oregano
- \* 20 grains of pepper
- \* 10 g rosemary
- \* 1 small onion
- \* 5 cloves of garlic

### Instructions:

1. Preheat the oven to 230°C (450°F).
2. In a saucepan, bring the water, sugar, salt, oregano, pepper, rosemary, and onion to a boil.
3. Remove the saucepan from the heat and let the mixture cool.
4. Add the pork chops to the saucepan and let them marinate for at least 12 hours in the refrigerator.
5. Remove the pork chops from the marinade and pat them dry with a paper towel.
6. Place the pork chops on a baking tray lined with foil.
7. Place the tray in the oven and let them cook for 180 minutes.
8. Remove the pork chops from the oven and let them rest for 5 minutes.
9. Serve the pork chops hot.