

AN'S PORK CHOPS

PAGE 112 • BEST BY:

Directions Completely thaw in refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Grill chops for 10 to 15 minutes, or until an instant-read thermometer inserted into the thickest part of a chop reads 160°F/70°C. Discard remaining marinade.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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