

BASIL-BALSAMIC CHOPS

PAGE 115 • BEST BY:

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

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