

PEPPER JELLY PORK CHOPS

PAGE III • 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 the thickest part of a chop reads 160°F/70°C. Baste chops as desired. Do not baste during final 5 minutes of cooking. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

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