



Grilled Pork Chops (Marinade quantities are for 4 chops)

Ingredients

4 thick (1 inch) chops

1. 1/4 cup worcestershire, 3 cloves garlic, crushed, 3 T olive oil

or

2. 1/4 c Gulden's mustard and 1/2 c orange marmalade

or

3. 1/3 c Buffalo wing sauce (more if you like it spicy!)

Directions

Heat grill to medium high. Allow chops to come to room temperature for 30 minutes before grilling. Sprinkle chops evenly with salt and pepper to taste. Combine your marinade ingredients of choice and brush on chops. Grill, covered with grill lid, over med- heat (400 degrees) for 3 minutes, then turn a quarter turn and cook another 3 minutes, then repeat on the other side, or until a meat thermometer inserted into thickest portion registers 145 degrees (temperature should rise another 10 degrees at rest). Remove from grill, allow to rest 5 minutes before serving. Yield: 4 servings

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