

Basil-Garlic Pork Chops

Southern Living Best Barbecue Recipes - June 2011

Servings: 6

Preparation Time: 5 minutes

Grill Time: 10 minutes

1 teaspoon salt

1 teaspoon pepper

1 teaspoon dried basil

1/2 teaspoon garlic powder

6 6-to-8-ounce bone-in pork loin chops

Preheat grill to 350 to 400 degrees (medium-high) heat.

Combine the salt, pepper, basil and garlic powder. Sprinkle over the pork chops.

Grill the pork, covered with the grill lid, for 5 to 7 minutes on each side or until done.

Per Serving (excluding unknown items): 2 Calories; trace Fat (7.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 356mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.