

Jalapeno-Basil Pork Chops

Southern Living Best Barbecue Recipes - June 2011

Servings: 4

Preparation Time: 10 minutes

Grill Time: 6 minutes

1 jar (10 oz) jalapeno pepper jelly

1/2 cup dry white wine

1/4 cup fresh basil, chopped

4 1-inch-thick bone-in pork loin chops

1/2 teaspoon salt

1/4 teaspoon pepper

In a small saucepan over low heat, cook the pepper jelly, wine and basil for 5 minutes or until the pepper jelly melts, stirring often.

Remove from the heat and let the mixture cool completely.

Pour 3/4 cup of the pepper jelly mixture into a large zip-top freezer bag, reserving the remaining mixture.

Add the pork chops to the bag, turning to coat.

Seal and let stand at room temperature for 30 minutes, turning occasionally.

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

Remove the pork from the marinade. Discard the marinade.

Sprinkle the pork evenly with salt and pepper.

Grill the pork, covered with the grill lid, for 3 to 4 minutes on each side or until a meat thermometer inserted into the thickest portion registers 155 degrees.

Serve with the remaining pepper jelly mixture.

Per Serving (excluding unknown items): 21 Calories; trace Fat (7.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 268mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat.