

GRILLED PORK CHOPS

SERVES 8

Place pork chops in a casserole dish. Pour Worcestershire Sauce over pork chops.

Rub chops on both sides with Montreal Steak Seasoning.

Prior to putting pork chops on the grill, gently pour melted butter over the chops so not to remove seasoning.

Grill on medium high heat, approximately at 350° to a temperature of 160° or a little less. Chops will continue to cook after removed from grill.

INGREDIENTS

*6 – 8 bone-in or boneless
thick cut pork chops*

*Lea & Perrins Worcestershire
Sauce*

*McCormick Montreal Steak
Seasoning*

½ stick butter, melted

DEEDEE'S NOTES:

- Pork chops can be prepped earlier in the day and refrigerated. Remove 30 min prior to grilling.

