

# Foster's Body & Paint

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## Grilled Pork Chops with Basil Garlic Rub

### Ingredients:

- 4 pork bone-in rib chops (3/4 inch thick)
- 2 garlic cloves, peeled
- 1 cup fresh basil leaves, packed
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. extra virgin olive oil
- 1 tsp. coarse salt
- 1/2 tsp. freshly ground black pepper

### Preparations:

- 1.) With machine running, drop garlic through feed tube of food processor to mince.
- 2.) Stop; add fresh basil, and process until chopped.
- 3.) Add lemon juice, oil, salt and pepper; process to make thin, wet rub.
- 4.) Spread both sides of pork chops with basil mixture. Let stand 15 to 30 minutes.
- 5.) Prepare medium-hot fire grill. Brush grate clean and oil the grate.
- 6.) Grill chops over direct heat, turning once to medium-rare doneness, 5 to 6 minutes per side, or until internal temperature reaches 145 degrees, followed by 3 minutes rest.



Makes 4 servings

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