



Mustard Marinated Grilled Pork Chops

NIBBLEDISH CONTRIBUTOR

Ingredients

4 Chops, Bone-In
4 Tbspn Dijon Mustard
Fresh Thyme, Chopped
Fresh Oregano, Chopped
Olive Oil
Salt
Lemon Pepper

Instructions

1. In a bag, add chops, mustard, herbs, oil, salt and lemon pepper. Mix together and marinade overnight.
2. Prepare charcoal or grill. Let the chops stand at room temperature for one hour before grilling. Cook for 5 minutes on each side.
3. If cooking in sauce pan, drizzle with olive oil and turn on medium heat until oil is hot, then add chops and cook on each side for 6 minutes.
4. Serve with you favorite side of vegetables, potatoes, and/or rice.

Serves 4.