

# **SIMPLE GRILLED PORK CHOPS**



**4 RIB CHOPS**

**2 Scoops Simple Salsa Seasoning (divided)**

**Oil**

**Butter**

**Coat Pork Chops with oil & Simple Salsa Seasoning (1 1/2 Scoops). Save other 1/2 scoop for the butter while cooking. Wrap up and place in frig for 1 hour to marinade.**

**REMOVE CHOPS FROM REFRIGERATOR 1-2 HOURS BEFORE COOKING SO THEY WARM UP!**

**Heat Grill to 350 degrees, Melt Butter and mix in Simple Salsa Seasoning to baste with. When good and hot place chops on grill and cook for approx 4-5 minutes per side, Basting with butter blend on both side as you cook them.**

**Cook until desired doneness and let rest for 5 minutes--ENJOY!**