

Grilled thick cut Pork Chops with a Summer Crisp Apple Maple Barbeque Sauce



4, 6-8 oz. thick cut pork chops, marinated in 1 1/2 cups Crisp Apple Maple dressing for 2 hours in refrigerator.

1/2 cup Crisp Apple Maple Dressing mixed with favorite barbeque sauce.

Heat Grill to med.high , grill chops 6-8 minutes per side brushing with barbeque sauce.
Serve with Farmers Market Roasted Vegetable salad,
Or Salad Girls Green Apple Sassy slaw.