



**Gluten Free ~ Dairy Free
Pineapple-Garlic Pork
Chops**

Directions: Thaw. Preheat grill or broiler. Remove pork chops, reserving marinade. Boil marinade 10 minutes to thicken and make safe for basting. Grill or broil pork chops 5-6 minutes per side, turning and basting once with marinade.

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