

## Gluten Free Dairy Free Pineapple-Garlic Pork Chops

adaped by Angela Litzinger at Angela's Kitchen from mealsforyou.com  
angelaskitchen.com

One batch makes 8 servings.

| Ingredients  | 1x         | 2x          | 3x           | 4x          |
|--|------------|-------------|--------------|-------------|
| Pineapple Juice, unsweetened                       | 1 1/2 cups | 3 cups      | 4 1/2 cups   | 6 cups      |
| Dry sherry (not cooking sherry) or dry white wine  | 1 cup      | 2 cups      | 3 cups       | 4 cups      |
| Light Brown Sugar                                  | 1/4 cup    | 1/2 cup     | 3/4 cup      | 1 cup       |
| Rosemary Leaves, dried & crushed                   | 1 teaspoon | 2 teaspoons | 1 tablespoon | 4 teaspoons |
| Garlic Cloves, minced                              | 2          | 4           | 6            | 8           |
| Pork Loin Chops (about 6 oz. each), one inch thick | 8          | 16          | 24           | 32          |
| Salt and Pepper                                    | to taste   | to taste    | to taste     | to taste    |

Combine all ingredients, except pork chops, in a bowl and mix well. Place pork in a shallow dish and pour marinade over. Cover and marinate in refrigerator overnight, turning once or twice. Prepare grill or turn on broiler. Remove pork chops, reserving marinade. Boil reserved marinade for 10 minutes to thicken and to make safe for basting on the cooked meat. Grill or broil pork chops 5-6 minutes per side, turning and basting once with marinade.

**To freeze:** Place all ingredients into a gallon sized freezer bag. Mix ingredients around, remove as much air as possible, seal, label and freeze.

**To serve:** Thaw. Preheat grill or broiler. Remove pork chops, reserving marinade. Boil reserved marinade for 10 minutes to thicken and to make safe for basting on the cooked meat. Grill or broil pork chops 5-6 minutes per side, turning and basting once with marinade.