

# Betty's Grilled Boneless Pork Chops Recipe



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In this video, Betty demonstrates how to prepare Grilled Boneless Pork Chops. These pork chops are tender and juicy and can be prepared in almost no time!

## Ingredients:

- 4 boneless pork chops, about ½-inch thick (You can make as many as your grill will hold!)
- salt, to taste
- freshly ground black pepper, to taste
- extra virgin olive oil (generous amount to cover both sides of pork chops)

Heat up your outdoor grill. (You may use an electric kitchen grill, if you prefer.) Salt and pepper pork chops to taste. Drizzle extra virgin olive oil over pork chops. Turn pork chops to coat with olive oil on both sides. Place pork chops on hot grill, and cook until bottom sides are brown. Use tongs to turn all pork chops, and let them continue to bake until brown on both sides. At this point, remove the pork chops and place them on a nice serving platter. Let them rest a bit before cutting into them. To test for doneness, make a cut in the deepest part of one of the pork chops. The meat should be white. If there is any pink showing, the pork chops will need to go back to the grill and cook a bit longer. Pork *\*must\** be cooked all the way through! I served these Grilled Boneless Pork Chops with Wild Rice Bake and Fordhook Lima Beans, with some Potato Chip Cookies for dessert and ice tea to drink! Sooooo good! I hope you enjoy the pork chops! --Betty ☐