

MARINATED PORK CHOPS

7-8 center cut pork chops, boneless
1 (8-ounce) bottle Wish-Bone Italian salad dressing
1 tablespoon Worcestershire Sauce
1 teaspoon garlic salt

Combine dressing, Worcestershire sauce and garlic salt.

Trim any extra fat from chops. Place chops in glass 13x9x2-inch baking dish; pour salad dressing mixture over them; cover with plastic wrap; turn occasionally. Marinate in refrigerator for 8-24 hours. Broil outside on grill approximately 10 minutes on each side.

This is also a good marinade for chicken or fish.

Yield: 7-8 serving

Tip: Marinades should not be kept in metal containers, due to the acid content. Do not cover marinades with aluminum foil. A good container to use for marinating foods is a sealed plastic bag, such as Ziploc.