

Pineapple Sage Pork Chops



ingredients

- Boneless pork chops
- Garlic and onion powder
- Fresh pineapple sage leaves, thin sliced
- Salt and pepper

directions

1. Rub the garlic and onion powder, salt and pepper and pineapple sage into the pork chops.
2. Place on barbecue grill.
3. Grill on both sides to internal temperature of 150-155 degrees. If you like your pork well done, cook it to 160 degrees. NOTE: The thinner the pork chop, the easier it is to over cook!
4. Remove from grill and allow to rest on a plate for several minutes prior to serving.
5. Garnish with more fresh, thinly chopped pineapple sage.
6. Serve and enjoy!