

## **Just Wonderful Lemon-Garlic Chops**

Recipe Cookbook: Fabulous Food Associations

Prep Time: 30 minutes      Cooking Time: 20 minutes

### **INGREDIENTS:**

Eight 1"-thick boneless pork chops  
2/3 C fresh lemon juice  
1/2 C olive oil  
3-4 TBS minced garlic  
2 TBS dried thyme, crushed  
Paprika, to taste

### **DIRECTIONS:**

In small bowl, whisk together lemon juice, olive oil, garlic and thyme.

Put chops in 1-gallon zipped plastic bag - pour marinade over them. Seal bag and rotate several times to mix marinade and chops well. Refrigerate at least 6 hours and up to 12.

Preheat broiler. Remove chops from plastic bag. Discard marinade. Put chops on rack and sprinkle with paprika. Position rack 4-5" from heat and broil 10 minutes, or till browned. Turn chops, sprinkle with more paprika - cook 10 minutes more, or till chops are just done. Serve hot.

Serves: 8