GREEK PORK CHOPS

YIELD: Serves 4

INGREDIENTS:
2 Tbsp. olive oil
4 tsp. lemon juice
1 Tbsp. Worcestershire sauce
2 tsp. dried oregano
1 tsp. salt
1 tsp. onion powder
1 tsp. garlic powder
1 tsp. pepper
1/2 tsp. ground mustard
4 boneless pork loin chops (3/4 inch thick and 4 ounces each)

PREPARATION:
In a large bowl, mix first 9 ingredients. Add pork chops and turn to coat. Cover; refrigerate 8 hours or overnight.

Drain pork, discarding marinade. Grill chops, covered, over medium heat or broil 4 in. from heat until a thermometer reads 145°F, 4-5 minutes per side. Let stand 5 minutes before serving.

Freeze option: Freeze chops with marinade in a freezer container. To use, thaw in refrigerator overnight. Drain pork, discarding marinade. Grill as directed.

Recipe adapted from tasteofhome.com