

The marinade in this recipe is also our best-loved salad dressing. Make an extra batch to serve over salad greens — you may never buy commercial dressing again. —LT

# BASIL-BALSAMIC CHOPS

**MAKES 3 ENTRÉES, 4 SERVINGS EACH**

**1 TRAY (6–8 POUNDS, OR 12 CHOPS) PORK LOIN CHOPS, BONELESS OR BONE-IN**

1 cup olive oil  
½ cup balsamic vinegar  
¼ cup soy sauce  
¼ cup lemon juice  
2 tablespoons honey  
3 teaspoons minced garlic (about 9 cloves)  
3 teaspoons dried basil  
2¼ teaspoons black pepper  
3 one-gallon freezer bags, labeled

1. Rinse and divide chops evenly among the freezer bags.
2. Whisk together olive oil, vinegar, soy sauce, lemon juice, and honey in a medium bowl. Divide marinade evenly over the pork.
3. Into each bag measure 1 teaspoon garlic, 1 teaspoon basil, and ¾ teaspoon pepper.
4. Seal and freeze.

**TO COOK ONE ENTRÉE**

Prepare on an outdoor grill or indoors under a broiler.

1. Completely thaw one entrée in the refrigerator.

**FOR OUTDOOR COOKING**

1. Prepare a medium fire in a gas or charcoal grill.
2. Cook chops, turning occasionally, until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade.

**FOR INDOOR COOKING**

Arrange chops on an ungreased broiler pan. Broil chops under high heat, 5 inches from the heat source, turning frequently, for 15 to 18 minutes or until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade.

**A VERSATILE MARINADE**

What else can you season with this delicious marinade? In addition to enjoying it as a salad dressing, you can substitute 1 tray pack (about 6 pounds) boneless, skinless chicken half-breasts for the pork chops and grill until an instant-read thermometer inserted in the thickest part of the chicken reads 170°F.

**CREATIVE LEFTOVERS**

Your leftovers will not always stretch into another full meal, but you can still find a delicious use for them. The flavors in most of our chicken, beef, and pork recipes are perfect for wraps, stir-fries, or omelets, or on a pizza. For example, leftover pork from this recipe is easily transformed into Basil-Balsamic Wraps: Stir-fry leftover rice and bite-size pieces of pork in a medium skillet over medium-high heat until heated through. Wrap in a flour tortilla and add shredded Cheddar cheese, black beans, chopped scallion, and sour cream. Who says leftovers have to be boring!?