

Marinated Pork

Ingredients:

- Pork chops or pork loins
- Brick House Vinaigrette (Classic Sweet Dijon, Sunny Honey Balsamic, Creamy Garlic Herb, or Raspberry Champagne)

Directions:

Place pork chops or pork loin pieces in a zip lock bag, adding enough Chef Bricker's Brick House Vinaigrette of choice (any flavor) to cover and marinate in refrigeration for 3–6 hours prior to cooking.

For grilling, pull marinated pork pieces from zip lock bag and let excess marinade drip off before placing on grill to avoid flare ups.

For baking, place marinated pork pieces in baking dish and add marinade to cover them in the dish before placing in preheated oven.

Cook to internal temperature of 145 F.