



California Chops

ULF #	Pack Size	Portion	Ingredients
506846	1/10#	4 ct	Boneless Pork Chop
221408	6/1.5 gal	1/2 cup	Orange Juice
263339	4/1 gal	2 tbsp	Olive Oil
128579	1/5#	2 ct	Crushed Garlic Clove
298562	1/16 oz	2 tsp	Ground Cumin
299370	1/14 oz	1/4 tsp	Black Pepper



Place chops in a large self-sealing plastic bag; combine remaining ingredients in a small bowl and pour over chops. Seal bag and refrigerate for 4-24 hours. Remove chops from marinade (discarding marinade) and grill over medium- hot coals for a total of 12-15 minutes, turning to brown evenly. Plate and serve. Bon Appetit!