

Noreen's Kitchen

Pomegranate Pineapple

Marinated Pork Chops

Ingredients

1/2 cup Pomegranate Molasses	1 branch rosemary bruised
1/2 cup olive oil	1/2 cup pineapple juice
1/2 cup apple cider vinegar	1 teaspoon salt
6 cloves garlic, smashed	1/2 teaspoon cracked black pepper
	2 pounds center cut pork chops or boneless skinless chicken breasts

Step by Step Instructions

Combine molasses, olive oil, vinegar and pineapple juice in a large bowl and whisk until combined.

Add salt and pepper to taste and combine well.

Place meat in a large zip top bag with garlic and rosemary.

Pour over marinade and seal bag.

Massage bag to distribute the marinade and herbs and garlic.

Refrigerate for at least 4 hours or overnight.

Grill or broil meat to desired doneness.

Enjoy!