Grilled Porkchops with Basil-Garlic Rub

taken from a National Pork Board ad in June 2012, Southern Living

4 pork bone-in chops
2 garlic cloves, peeled
1 c. fresh basil leaves, packed
2 tbsp fresh lemon juice
2 tbsp extra-virgin olive oil
1 tsp coarse salt
½ tsp freshly ground black pepper

In food processor, pulse garlic cloves to mince. Add basil, and process until chopped. Add lemon juice, oil, salt and pepper. Spread both sides of pork chops with basil mixture. Let stand 15 to 30 minutes (i let mine sit for almost an hour).

Grill over medium hot fire, turning once, 5 to 6 minutes per side.