Herbed Pork Chops

4 boneless pork loin chops, 1-inch thick

2 tbsp. lemon juice

2 tbsp. olive oil

fresh parsley

fresh rosemary

fresh thyme

fresh sage

1/4 tsp. pepper

Brush chops with lemon juice.

In a small bowl, combine oil, parsley, rosemary, thyme, sage and pepper and mix well.

Rub herb mixture on both sides of chops. Arrange in a baking dish, cover, and refrigerate 4 hours or overnight, if possible.

Grill.