

AGNES MEATS

RECIPE

Cider Pork Chops

Ingredients:

2 Cups Cold Water
1 Cup Kosher Salt
1 Tsp Whole Cloves
2 Cups Ice Cubes
4 Cups Unfiltered Apple Cider
Olive Oil
1 Cup Packed Light Brown Sugar
1 Tsp Whole Black Pepper Corns
2 Tsp Dried Thyme or 2 Sprigs of Fresh Thyme
4 3/4 Inch Thick Pork Chops (Unseasoned)

Procedure:

In large saucepan over medium heat bring water, salt, brown sugar, thyme, peppercorns, and cloves to a boil. Cool uncovered for 2 – 3 minutes, stirring occasionally until sugar and salt are dissolved.

Remove from heat and stir in apple cider and ice cubes. Cool.

Place pork chops in an extra large resealable plastic bag. Pour cooled brine on chops and seal bag. Refrigerate 6 – 12 hours, turning bag occasionally to marinate evenly. Drain chops and discard brine. Pat chops dry with paper towels then lightly brush chops with olive oil.

For charcoal grill, place oiled chops on rack directly over medium coals. Grill covered for 11 to 13 minutes or until chops are slightly pink in the center and juices run clear (160 degrees), turning once half way through grilling.