



BRINED GRILLED PORK CHOPS

Main Course | Preparation Time: 15 minutes | Serves: 4 | Difficulty: Easy

Soaking the pork chops in Morton Kosher Salt and water penetrates the the meat beyond the outside for a savory bite.

Ingredients:

- 1/4 cup Morton kosher salt
- 2 tablespoons light brown sugar
- 1 teaspoon black peppercorns
- 2 cups cold apple juice
- 3 sprigs thyme, crushed in your hands
- 4 bone-in pork chops, each about 1 inch thick (about 3 lbs total weight)
- Olive oil, for brushing



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COARSE KOSHER SALT

1

Bring 1 cup of water to a boil, then pour into a pot or bowl large enough to hold the pork chops.

2

Add Morton Kosher Salt, sugar, and peppercorns and stir until dissolved.



3 Add 2 cups of ice cubes and stir until the mixture is well-chilled.

4 Stir in the 2 cups apple juice and the thyme.



5 Add the pork chops, submerging them in the brine (cover them with a plate to keep them submerged in the brine).

6 Cover and refrigerate for 8 hours or up to overnight.

7

When ready to grill, remove the pork chops from the brine and pat dry with paper towels. Let stand at room temperature for 30 minutes.

**8**

Meanwhile, prepare a gas or charcoal grill for medium-high indirect heat. Clean the grill grates.

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11

Using grilling tongs, transfer the chops to the cooler side of the grill.

12

Cover the grill and continue to cook, turning as needed, until the chops register 150F on a meat thermometer (for medium), about 10 minutes longer.

13

Remove from the grill and let rest for 10 minutes before serving.



Tips for Success:

- You can also use 4 boneless center-cut pork chops (2 lbs total weight), but reduce the brining time to 4 hours.