

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



- Bring 1 cup of water to a boil, then pour into a pot or bowl large enough to hold the pork chops.
- Add Morton Kosher Salt, sugar, and peppercorns and stir until dissolved.









- 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.



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.

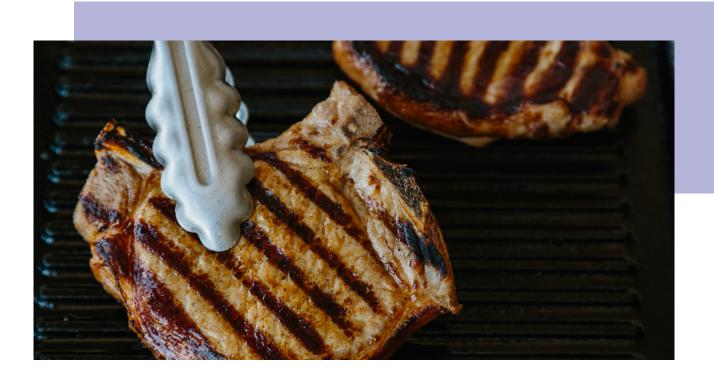


- Meanwhile, prepare a gas or charcoal grill for medium-high indirect heat. Clean the grill grates.
- Meanwhile, prepare a gas or charcoal grill for medium-high indirect heat. Clean the grill grates.



10

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





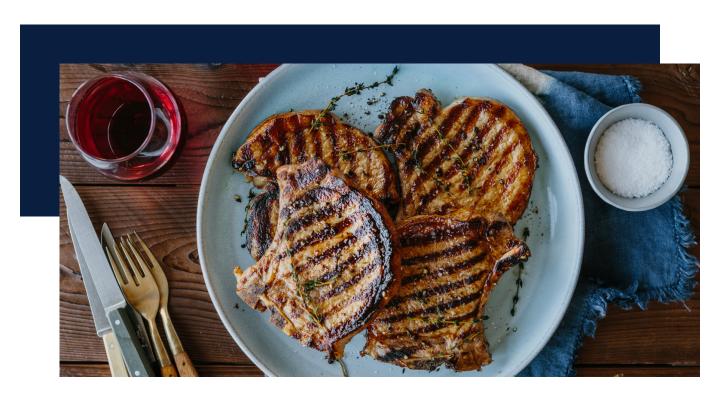
Using grilling tongs, transfer the chops to the cooler side of the grill.



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.



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.