

The Chef's Table®

BRINED BONELESS PORK CHOPS©

4 – 8 Boneless pork chops 3/4" – 1 1/2" Thick
1 Qt Natural, unfiltered apple cider
1/8 Cup of salt (Kosher recommended)
1/2 teaspoon freshly ground, or medium grind black pepper
1 T Pig Skin®
1/4 teaspoon Marjoram
1 T Juniper berries or 2 T Gin
1/4 Cup Maple Syrup (real, not imitation)
1/8 Cup Molasses
1/8 teaspoon Mesquite Smoke Powder or 1 T liquid Mesquite Smoke
1/4 Cup Ruby Port Wine
3 T Olive Oil

Combine all ingredients except the olive oil in a large bowl. Once you have incorporated these ingredients slowly drizzle the olive oil into the mixture while rapidly whisking the mixture to incorporate the oil. After combining ingredients place chops and brine in a zip lock style plastic bag and expel all the air possible. Be sure the meat is completely submerged in the brine and place bag in the refrigerator. Allow the meat to macerate for three to six days, turning meat once or twice a day to be sure the meat is thoroughly exposed to the brine.

Remove container from the refrigerator one to four hours prior to cooking allowing the meat to come to room temperature. Place chops directly from the brine onto a preheated grill over high heat. Cook until nicely browned on one side and turn them over. Half way through the cooking process on both sides, rotate the chops ninety degrees to give the criss-cross check marks from the grilling process. Total cooking time on each side is approximately 5 to 8 minutes. Do not over cook as this will dry out the meat and make the chops tough. Having marinated in the brine for so long makes them almost edible without cooking.

APPLESAUCE REDUCTION FOR BRINED CHOPS©

1 Cup applesauce
1/4 teaspoon Cinnamon
1/8 teaspoon Salt
1/8 teaspoon Pepper
1/8 teaspoon Pig Skin®
1 T Port wine
1 T Real Grade A or B dark amber maple syrup

Place all ingredients in a small sauce pan over medium heat and bring to a near boil. Reduce heat and simmer until reduced by $\frac{1}{2}$ in volume. Serve warm over chops.