

Lupo Nero Ranch Grilled Mangalitsa Pork Chops with Apple Bourbon Glaze

Ingredients

- 4 (12-oz.) bone-in Mangalitsa pork chops
- 2 tablespoons olive oil

Brine

- 1 gallon of water
- 1 cup of brown sugar or honey
- 1 cup of sea salt
- 1 cup of frozen apple juice concentrate
- 1 ½ teaspoons of whole black peppercorns
- 2 fresh thyme sprigs
- 1 head of garlic chopped

Rub

- 2 tablespoons dark brown sugar
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder
- 1/2 teaspoon paprika

Apple-Bourbon Glaze

- 1 (12-oz.) can frozen apple juice concentrate, thawed
- 1 cup bourbon
- 1 cup Honey
- 3 tablespoons dark brown sugar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon kosher salt
- 1/2 teaspoon dried crushed red pepper

Directions

1. In a mixing bowl combine the water, brown sugar or honey, sea salt, apple juice concentrate, peppercorns, thyme and garlic. Stir to dissolve the sugar and salt. Transfer the mixture to an extra-large re-sealable plastic bag. Submerge the pork chops in the brine, seal up the bag, and put it in the refrigerator for 2 hours to tenderize the meat. **IMPORTANT:** Do not brine longer than 2 hours
2. Remove chops from brine and pat dry.

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3. Stir together brown sugar, kosher salt, black pepper, garlic powder and paprika. Brush pork with olive oil, and rub both sides with sugar mixture. Place pork in a 9- x 13-inch baking dish; cover and chill 12 to 24 hours. Remove pork from the refrigerator, and let stand at room temperature for 30 minutes. Meanwhile, prepare the glaze.
2. Preheat grill to 350° to 400° (medium-high) heat. Grill chops, covered with grill lid, 6 to 8 minutes on each side or until almost done. Brush chops with glaze; turn and brush the other side with glaze. Grill, covered with grill lid, 2 minutes.
3. Repeat the process, without grill lid and turning chops every 10 seconds, until glaze thickens and chops are cooked through.

Apple-Bourbon Glaze

1. Stir together apple juice concentrate, bourbon, brown sugar, mustard, kosher salt and honey in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to medium, and simmer, stirring occasionally, 13 to 15 minutes or until mixture has thickened and is reduced to about 1 cup. Stir in red pepper.

