BRINED PORK CHOPS



INGREDIENTS

10 16-oz. double-cut pork chops
1 cup kosher salt
2 T. cure #1 (your local butcher might have it, or you can order it)
2/3 cup sugar
1 carrot, finely sliced
1 yellow onion, finely sliced
1 spear celery, finely sliced
6 whole cloves
6 juniper berries
8 cups ice
8 cups water

Combine the vegetables, spices, sugar, and salts with the water. Bring to a boil. Pour over the ice. When the ice has totally melted and the mixture is cool, submerge the chops in the brine. Refrigerate for 48 hours.

Three hours prior to grilling, pull the chops out of the brine and pat them dry. Have your grill at a medium heat. Brush the chops lightly with a neutral oil, then season with pepper and lightly with salt. Grill until the chops are to the desired doneness (we like ours medium rare).

