



Cider-Brined Pork Chops

Recipe adapted from Cabot Cheese. For more information, visit cabotcheese.coop.

Ingredients

2 cups apple cider
1 cup water
¼ cup salt
¼ cup sugar
2 tablespoons whole-grain mustard
3 sprigs fresh rosemary
10 black peppercorns
1 bay leaf
4 (14-ounce) center cut pork loin chops

Instructions

To make brine, place first 8 ingredients in saucepan and bring to boil; let cool to room temperature. Refrigerate until chilled, about 1 hour.

Pour brine into 1-gallon zip-close plastic bag and add pork chops. Seal tightly and refrigerate for 12 to 24 hours.

Remove pork chops, discarding brine, and pat dry.

Set EGG to direct cooking at 400°F/204°C.

Cook pork chops on EGG for about 8 minutes per side or until cooked through to center. Serve with Cider Bourbon BBQ Sauce. Try with Cabot Habanero Cheddar Hush Puppies.

Makes 4 servings