



## Maple-Brined Pork Chops

Recipe adapted from Ray “Dr. BBQ” Lampe’s new cookbook, *Flavorize*.

There is something really special about the combination of grilled pork and maple syrup, and these are a great example. I think the chops are great paired with grilled sweet corn and grilled Texas toast.

### Ingredients

4 bone-in pork chops, about  $\frac{3}{4}$  in (2 cm) thick  
1 recipe cold Maple Brine (see separate recipe)  
2 tbsp pure maple syrup

### Instructions

Place the chops in a large heavy-duty zip-top bag. Pour the brine over them. Seal the bag, squeezing out as much air as possible. Place the bag in a pan or bowl in case of leakage and refrigerate it for 3 to 4 hours, occasionally moving the chops around within the bag.

Set the EGG for direct cooking (no convEGGtor) at  $350^{\circ}/177^{\circ}\text{C}$ .

Remove the chops from the brine and rinse them under cold water. Dry the chops well. Place them on the EGG and cook them for 5 to 6 minutes, until they’re golden brown. Flip them over and cook them for another 5 to 6 minutes, until they reach an internal temperature of  $150^{\circ}\text{F}/65^{\circ}\text{C}$  deep in the center. Remove them to a plate and brush each chop with the maple syrup on all sides. Serve one chop to each guest.

Makes 4 servings

### Maple Brine

All brines need a sweetener to temper the salt, and maple syrup turns this one into a very special treat. Be sure to use real maple syrup. It’s a little pricey, but the true maple flavor is well worth it.

2 cups (480 ml) water, plus 2 cups (480 ml) ice water  
 $\frac{1}{2}$  cup (120 ml) pure maple syrup  
 $\frac{1}{4}$  cup (60 g) Morton’s Kosher Salt  
1 tbsp vanilla extract  
1 tsp granulated onion  
1 tsp black pepper  
 $\frac{1}{2}$  tsp cinnamon  
 $\frac{1}{4}$  tsp ground nutmeg

In a medium saucepan over medium heat, combine the 2 cups (480 ml) water, maple syrup, salt, vanilla, granulated onion, pepper, cinnamon, and nutmeg. Mix them well. Bring the mixture to a simmer, stirring often. Cook it for 1 to 2 minutes, until the salt and syrup are dissolved. Add the ice water to a large bowl. Pour the hot brine over the ice water. With a large spoon, mix well until everything is blended. Refrigerate the brine for at least 2 hours, until well chilled. Use it immediately or keep it refrigerated for up to 1 week.

Makes about 1 qt (960 ml)