

# Brined Roast Rack of Pork with Apple Chutney and Sour Mash Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	cups	water
1		apple juice concentrate - thawed
1/2	cup	kosher salt
1/2	cup	brown sugar
1		spanish onion - peeled and quartered
10		black peppercorn
10		mustard seed
8	sprigs	fresh thyme
2		bay leaf
4	pounds	center cut rack of pork - frenched and fat removed
2	tablespoons	olive oil
		salt and pepper
2	cups	whiskey
5	cups	chicken stock
2	tablespoons	unsalted butter - cold
2	tablespoons	flat leaf parsley - finely chopped
		apple ginger chutney
1	tablespoon	olive oil
1/4	medium	spanish onion - finely chopped
2	cloves	garlic - finely chopped
2	tablespoons	fresh ginger - finely chopped
1	cup	fresh orange juice
3	tablespoons	light brown sugar
1	tablespoon	honey
5	large	granny Smith apple - peeled, cored and thickly sliced
1	teaspoon	allspice - ground
1/4	teaspoon	kosher salt
1/4	teaspoon	freshly ground black pepper

Bring the water, concentrate, salt, sugar, onion, peppercorns, mustard, thyme and bay leaves to a simmer in a large stock pot and cook until the sugar and salt are dissolved. Let cool completely. Submerge the roast in the brine by placing a plate on top, the cover with plastic and refrigerate for 12-24 hours.

Preheat oven to 425.

Remove the pork from the brine and pat dry with paper towels. Heat the oil in a large saute pan over high heat. Season the pork all over with salt and pepper and cook on both sides until golden brown, about 5 to 6 minutes. Transfer pork to a baking sheet and finish cooking in the oven until cooked to an internal temperature of 150F, about 25-30 minutes. Remove and let rest, tented, for 10 minutes.

While the pork is roasting, add the whiskey to the saute pan that the pork was cooked in,

scraping the bottom of the pan with a wooden spoon, and cook until almost completely reduced. Add the chicken stock, bring to a boil, and cook until reduced to a sauce like consistency. Whisk in the butter, season with salt and pepper, and stir in the parsley.

Cut pork into chops, top each with Apple-Ginger chutney, and drizzle a little of the sauce around the pork and over the chutney. Garnish with parsley sprig.

To make chutney: Heat oil in a medium saucepan over med-high heat. Add the onions and cook until soft, about 5 minutes. Add the garlic and ginger and cook for 1 minute. Increase the heat to high, then add the orange juice, brown sugar, and honey and bring to a simmer. Stir in the apples, allspice, and salt and pepper, cover, and cook for 5 minutes. Remove the lid and cook until the apples are soft and the liquid has evaporated, about 15 minutes.