

# Cider Brined Double Cut Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
5	cups	apple cider
1/4	cup	light brown sugar
		kosher salt
4		bone-in, double cut pork chops, about 1 lb each
3/4	cup	yellow mustard
1/4	cup	whole grain mustard
1/4	cup	dark brown sugar
1/3	cup	apple cider vinegar
1/4	cup	water
2	teaspoons	worcestershire sauce
1	clove	garlic - minced
2	tablespoons	unsalted butter
		tabasco sauce
		black pepper

In a medium bowl, whisk the apple cider with the light brown sugar and 1/4 cup of kosher salt until dissolved. Pour into large plastic bag. Add the chops, seal and refrigerate overnight.

In a small saucepan, combine mustards with dark brown sugar, cider vinegar, water, worcestershire sauce and garlic. Simmer over moderate heat, stirring occasionally, until thickened, about 10 minutes. Stir in the butter and season with Tabasco and salt and pepper. Keep warm.

Remove chops from the brine and pat dry with towels. Season with salt and pepper. Grill over high heat until nicely browned, about 5 minutes per side. Move chops to cool side of grill and cook until 145, 10-15 minutes. Let rest for 5 minutes, and serve with warm sauce.