

Grilled Double Cut Pork Chops

Servings : 10

Amount	Measure	Ingredient - Preparation Method
4	cups	water
1/3	cup	sugar
1	medium	carrot - thinly sliced
1	small	onion - thinly sliced
1	medium	celery rib - thinly sliced
3	whole	clove
3		juniper berries
		kosher salt
8	cups	ice cube - 2 lbs
5		1.5 lb double cut bone-in pork rib chops
		canola oil
		freshly ground black pepper

In a large pot, combine the water with the sugar, carrot, onion, celery, cloves, juniper berries and 1/4 cup plus 2 tbsps kosher salt. Bring just to a boil, stirring to dissolve salt and sugar. Remove the pot from heat and add the ice; let cool completely. Submerge chops in brine, cover and refrigerate for 2 days.

Remove chops from brine and pat dry. Let stand at room temperature 1 to 2 hours.

Brush chops with oil and season with salt and pepper. Grill until 130, 25-30 minutes. Let rest 15 minutes. Carve and serve.