

Grilled Pork Chops with Molasses BBQ Sauce

Servings : 8

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 4 | cups | water |
| 1 | cup | brown sugar - packed |
| 1 | small | onion - thinly sliced |
| 6 | large | cloves garlic - crushed |
| 6 | large | fresh thyme sprigs |
| 1 | tablespoon | coarse salt |
| 2 | teaspoons | dried crushed red pepper |
| 8 | | 8 oz center-cut pork chops |
| 2 | tablespoons | olive oil |
| | | Molasses BBQ Sauce |

Combine first 7 ingredients in large saucepan; bring to boil. Cool completely. Place pork in large baking dish. Pour brine over pork. Cover and chill overnight.

Prepare BBQ. Drain pork, pat dry. Brush pork with oil. Sprinkle with salt and pepper. Grill about 5 minutes per side. Place on plates and spoon Molasses BBQ sauce over the top.

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Molasses BBQ Sauce

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 3 | cups | chicken stock |
| 1 | cup | dry white wine |
| 1/4 | cup | apple cider vinegar |
| 1/4 | cup | light molasses |
| 1/4 | cup | tomato - chopped |
| 3 | tablespoons | shallot - minced |
| 2 | tablespoons | pitted date - chopped |
| 1 | tablespoon | garlic - chopped |
| 1/4 | teaspoon | dried crushed red pepper |

Combine all ingredients in a heavy, large saucepan. Boil until reduced to 1.5 cups, stirring occasionally, about 20 minutes. Season to taste with salt and pepper.

Yield: "1 1/2 cups"