

## Brined Spiced Port Chop



# From the Sensenig's Recipe Book

## Ingredients

### Ingredients

#### For brine:

- 9 large garlic cloves
- 3 quarts water
- 1/2 cup coarse salt
- 1/4 cup plus 2 tablespoons black peppercorns
- 1/4 cup plus 2 tablespoons sugar
- 1 1/2 tablespoons dried thyme, crumbled
- 1 teaspoon whole allspice
- 1/2 bay leaf
- eight 1 1/2-inch-thick rib pork chops

#### For spice rub:

- 1/2 cup plus 2 tablespoons packed light brown sugar
- 2 1/2 tablespoons ground cumin
- 1 tablespoon coarse salt
- 1/2 teaspoon cayenne

## Preparation

#### Make brine:

Lightly mash garlic with flat side of a large heavy knife. In a kettle bring water to a boil with garlic and remaining brine ingredients and simmer 15 minutes. Cool brine completely.

Working over a bowl, divide pork chops and brine among large heavy sealable plastic bags and seal bags, pressing out any excess air. Marinate pork chops in bags in a large bowl, chilled, turning them once, 2 days.

#### Make spice rub:

In a small bowl whisk together all spice rub ingredients.

Prepare grill.

Remove pork chops from brine, discarding brine and any spices still adhering to chops, and pat dry. Season chops with salt and pepper and sprinkle each side of each chop with about 1/2 tablespoon spice rub, patting it into meat.

Grill chops over medium high heat, temp inside of grill should be 350 to 375. Place chops over direct-heat and sear, until nicely grill marked on both sides ( 2-3 minutes per side). Move chops to the indirect heated areal of the grill, Cook until the chops are somewhat firm to the touch or an instant read thermometer in the center reads 135 - 145 degrees (135 is at the high end of medium rare, letting the chop come out a rosy and juicy 145 degrees) , about 15 minutes.

Transfer chops to a platter and let stand 5 minutes max closer to 10 minutes is better before serving.

## Notes:

Bone-in center cut loin chops are best

## Source:

Basic recipe adapted from [Gourmet Magazine](#) | September 1998, with a little help from Alton Brown