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Do you fall victim to dry pork chops every time you try to cook them? Brining is the answer and with summer almost here, pairing beer and a grill with pork chops just seems so right. Now, I'm not talking about simply throwing pork chops on the barbie as you sip a beer. I mean let's make a beer brine and then grill up some juicy, flavorful chops. – Chef Linda

Beer-Brined Pork Chops (serves 4)

1 bottle (about 1 ½ cups) dark lager beer
1 ½ c water
¼ c (packed) dark brown sugar
3 Tbsp light molasses
3 Tbsp kosher salt
4 center cut, bone-in pork chops (about 1" to 1.25" thick)
Rice bran oil or other high heat oil

Dry Rub: ½ tsp dry mustard
 ½ tsp garlic powder
 Dash cayenne pepper
 ¼ tsp salt
 ¼ tsp black pepper

1. Combine beer, water, brown sugar, molasses and salt in a deep bowl; whisk until the sugar and salt are dissolved.
2. Place pork chops in a large resealable Ziploc bag and pour in the brine. Seal the bag and refrigerate for 2 to 4 hours (you could go to 6 hours, but after that the texture might degrade).
3. When ready to cook, preheat the grill (or stovetop grill pan) to medium heat. Meanwhile, remove the chops from the brine and pat dry.
4. In a small bowl, combine the dry rub ingredients and sprinkle both sides of the chops with the mixture. Lightly pan to help the flavorings adhere to the meat. Brush both sides of the chops with a little rice bran oil or other high heat oil—to keep the chops from sticking to the grill.
5. Cook the pork chops 8 to 10 minutes per side, to about 140°F for medium. Whatever you do, don't overcook the chops.

Shopping List: center cut, bone-in pork chops, dark lager beer

Equipment Needed: BBQ or grill pan, tongs, thermometer, mixing bowls, whisks and spoons, basting brush.

Pantry Staples: dark brown sugar, light molasses, dry mustard, garlic powder, cayenne pepper, salt and pepper