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We're keeping the kitchen cool this week. The secret to perfect grilled pork chops? Brining! Just do a little prep in the morning and enjoy a flavorful dinner hot off the grill in about 30 minutes.

### **Grilled Pork Chops with Peach Salsa** (Serves 4)

¼ c kosher salt	¼ c sugar
2 c water	2 c ice cubes
4 (1" thick) bone-in center cut pork chops	2 Tbsp rice bran oil

Rub:

1 tsp each garlic powder, onion powder, ground cumin, dry mustard, smoked paprika  
½ tsp cayenne pepper  
2 tsp ground (sweet) paprika

1. Stir together salt, sugar and 2 cups water until the salt and sugar are dissolved (you won't feel any grittiness along the bottom of the container. Transfer brine to a large Ziploc bag and add ice cubes and pork. Seal the bag, pressing out as much air as possible and brine for 2 hours in the refrigerator (up to 8 hours), turning once during the brining.
2. Remove the pork from the brine and pat dry. (Discard; do not use brine.) Generously coat both sides of the chops with the rub and transfer to a rack to rest for 30 minutes. This allows the rub to adhere better and flavor the meat while also bringing the meat to room temperature before cooking it.
3. Preheat a barbecue (or indoor grill pan) to medium high heat. Brush the chops with the oil and cook, covered for 5 minutes on one side, then turn and cook another 4 to 6 minutes (internal temperature 145°F). Rest the meat off the heat 5 to 10 minutes before service.

### **Peach Salsa** (makes about 2 cups)

1 c peeled, pitted and diced peach	½ c diced red bell pepper
1/3 c diced red onion	2 Tbsp finely diced jalapeño
2 Tbsp minced cilantro	1 Tbsp lime juice
2 tsp avocado oil (or extra-virgin olive oil)	Salt and pepper + pinch of cayenne pepper

Stir together all ingredients and chill for 30 minutes or so to let flavors develop. Taste just before service and adjust for any more salt and pepper.

**Shopping List:** bone-in pork chops, peach, red bell pepper, jalapeño, cilantro

**Equipment Needed:** Cutting board and knife, bowls and mixing spoons, gallon Ziploc bag, BBQ or stove-top grill pan, measuring spoons and cups, stove-top grill pan (optional), tongs, silicone brush

**Pantry Staples:** rice bran oil, lime, garlic powder, onion powder, ground cumin, dry mustard, smoked paprika, cayenne pepper, sweet paprika, salt and pepper, avocado or extra-virgin olive oil