

CHILI-MAPLE PORK CHOPS

(courtesy of Colin J. Caldwell - Goffstown, NH)

Brine:

5 cups water
1/4 cup light brown sugar
1/2 cup kosher or sea salt
1/2 cup maple syrup
2 cloves garlic crushed
2 tbsp fresh ginger minced
1/2 tbsp ground pepper

Glaze:

3 tbsp McLure's maple syrup
1 tbsp chili powder
8 center cut loin pork chops 1-1/2 inch thick
(hopefully with a good amount of fat attached)

Place brine ingredients in a non-reactive large saucepan and bring to a boil. Stir the brine to ensure that salt, sugar, & maple syrup have dissolved. Turn off the heat and let the brine cool. Refrigerate brine in a non-reactive container. Add pork chops and allow to soak for at least 3 hours but no more than 8 hours.

Combine Glaze ingredients and set aside.

Prepare a grill with both hot and medium hot surfaces. Covered grills work best.

Place chops on the hot portion of the grill and sear for 4-5 mins. on each side, closing grill cover. Transfer the chops to the medium hot portion of the grill and cook for an additional 4-5 mins. on each side with grill covered. Then brush the chops with the maple chili glaze on both sides and grill an additional 15-30 secs on each side.

Note: Grilling times may vary according to grill temperature and thickness of chops.

8 servings