

Cameron's Kitchen



Beer-Brined Grilled Pork Chops

Ingredients – Serves 6

- 2 cups water
- 2 cups dark lager beer
- ¼ cup coarse salt
- 3 tbsp. (packed) dark brown sugar
- 3 tbsp. mild-flavored (light) molasses
- 1 cup ice cubes
- 6 1 to 1 ¼ inch-thick center-cut bone-in pork chops
- Freshly ground pepper
- Sea Salt

Steps

1. Combine 2 cups water, beer, ¼ cup coarse salt, sugar and molasses in large bowl. Stir until salt and sugar dissolve. Stir in ice. Place pork chops in large resealable plastic bag. Pour beer brine over pork chops; seal bag. Refrigerate 4 hours, turning bag occasionally.
2. Prepare barbecue (medium-high heat). Remove pork chops from beer brine; pat dry and season with pepper, to taste. Grill pork chops until instant-read thermometer inserted into center of chops registers 145°F to 150°F, about 10 minutes per side, occasionally moving chops to cooler part of rack if burning. Transfer chops to platter, season with sea salt, to taste, cover with foil and let stand for 5 minutes.