

Beer Brined Pork Chops



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 4

1 can (or bottle) dark beer

4c water

1/4c kosher salt

4 boneless pork chops, thick cut

1/4c brown sugar

2T olive oil

1/4c molasses

dried sage

In gallon sized zip~lock bag, mix together beer, salt, sugar, molasses and water. Mix well until salt and sugar dissolve.

Add pork chops, seal bag and refrigerate overnight, or up to 24 hours.

Preheat oven to 350. Remove chops from brine and rub with dried sage on both sides. Heat olive oil in large oven~proof skillet until hot, add pork chops and sear on both sides. Place skillet in oven and bake at 15~20 minutes until chops are done.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com