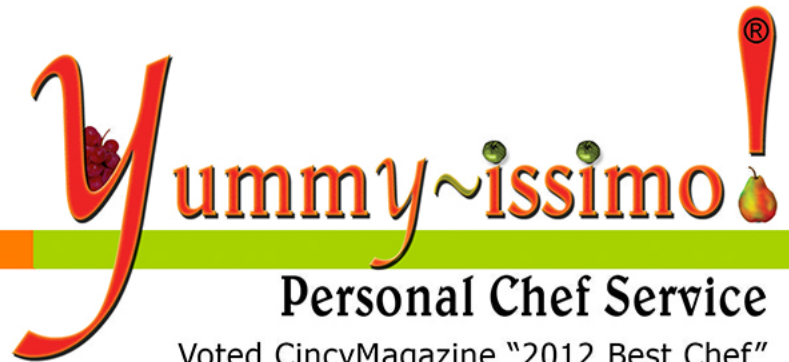


# Beer Brined Pork Chops



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 can (or bottle) dark beer

1/4c kosher salt

1/4c brown sugar

1/4c molasses

4c water

4 boneless pork chops, thick cut, bone in

2T olive oil

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.

**Debbie Spangler ~ Certified Personal Chef**

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