

Beer Brined Pork Chops



Succulent pork chops brined in dark beer, kosher salt, brown sugar and molasses.

Makes 6 Servings

1c water

2c dark beer

1/4c kosher salt

3T brown sugar

3T molasses

1c ice cubes

6 center~cut pork chops

7 garlic cloves, minced

3t black pepper

2t salt

2T sage

Mix together water and beer in large bowl. Add salt, brown sugar and molasses and stir until dissolved. Pour into gallon size zip~lock bag. Add ice into bag.

Add chops to marinade. Refrigerate at least 4 hours and up to 24 hours, turning occasionally.

Remove chops from marinade and pat dry. Mix together garlic, salt, pepper and sage. Rub on both sides of chops.

Preheat oven to 350. Bake 20~30 minutes or until done.

Prepare Ahead Tip

Marinade for at least 24 hours in refrigerator.