

# 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 6

2c dark beer

1c water

1/4c kosher salt

3T brown sugar

3T molasses

1c ice cubes

6 thick~cut pork chops

2T dry sage

1t black pepper

1t salt

1/2t garlic powder

1/2t onion powder

1/4c canola oil

In large zip~lock bag, combine beer, water, kosher salt, brown sugar and molasses and mix until sugar is fully dissolved. Add ice cubes and pork chops. Seal bag well, removing as much air as possible and refrigerate at least 4 hours and up to 24 hours.

When ready to prepare pork chops, preheat oven to 350. Remove chops from marinade and pat dry.

Mix together sage, pepper, salt, garlic powder and onion powder and rub on both sides of pork chops. Heat oil in heavy skillet and sear chops on both sides. Remove chops from skillet and place on baking sheet covered with heavy aluminum foil.

Bake 20~25 minutes or until cooked through. Remove from oven and allow to rest 5 minutes before slicing.

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

**Debbie Spangler ~ Certified Personal Chef**

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