Brined Pork Chops with Spicy Pear Chutney

Ingredients

Pork Chops

4 cups water, divided
¼ cup kosher salt
¼ cup brown sugar, packed
1 teaspoon black pepper
1 tablespoon apple cider vinegar
4 pork chops, about ¾ inch thick
½ white onion, sliced
2 or 3 springs of fresh sage
Olive oil for brushing the pork chops

Pear Chutney

4 cups water, divided
¼ cup kosher salt
¼ cup brown sugar, packed
1 teaspoon black pepper
1 tablespoon apple cider vinegar
4 pork chops, about ¾ inch thick
½ white onion, sliced
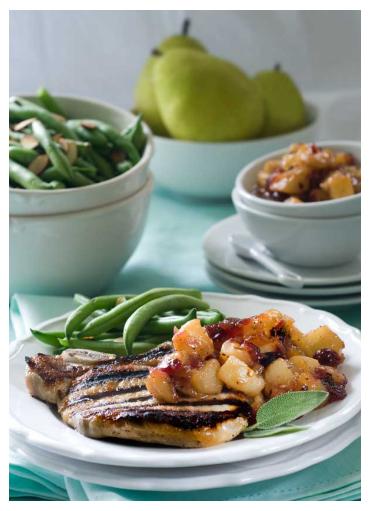2 or 3 springs of fresh sage
Olive oil for brushing the pork chops

Directions

For pork chops: Combine 1 cup water with the salt, brown sugar, and pepper in a small saucepan. Heat, stirring until the salt and sugar dissolve. Add 3 cups of cold water and let the mixture cool. Stir in the apple cider vinegar. Pour mixture into a glass baking dish or large freezer weight plastic storage bag. Add the pork chops, onions, and sage. Refrigerate for 1–12 hours.

Take pork chops out of the fridge and rinse them well with cold water, then pat dry with paper towels. Let set for about 5 minutes before cooking.

Heat a grill pan or skillet over medium high heat. Brush the pork chops with olive oil and cook for 4 minutes per side (more or less depending on the thickness of the pork chops). Remove from pan, brush the top with a little more olive oil and let rest for 5 minutes before serving.

For chutney: Heat a large saucepan over medium heat. Add the olive oil and minced red onion. Cook for 2 or 3 minutes until the onions start to soften. Add the dried cranberries and cook for 5 more minutes. Stir in the sugar, vinegar, lemon juice, salt, pepper, red pepper flakes, and pears. Combine well. Simmer on low heat for 5 to 10 minutes or until the pears and cranberries have softened but the pears still retain their shape. If the mixture is too liquid, turn the heat up and cook until most of the liquid has evaporated. Serve warm.

yield: Makes 4 pork chops and 2 cups chutney

www.usapears.org