

The Ultimate Pork Chops

Pairs perfectly with our [Michael Ros 2022 Envisage](#)

Prep Time: 5 mins **Cook Time:** 10 mins **Servings:** 4 people

INGREDIENTS

- ¼ cup kosher salt
- ¼ cup sugar
- 2 cups water
- 2 cups ice
- 4 (1-inch thick) bone-in pork chops
- Rub
- 3 Tbsp paprika
- 1 tsp garlic powder
- 1 tsp cumin
- 1 tsp onion powder
- 1 tsp ground mustard
- 1 tsp black pepper
- 1 tsp chili powder

DIRECTIONS

- In a large pan, combine salt, sugar and water. Cook over medium heat until sugar and salt are dissolved. Remove from heat. Add ice to cool brine to room temperature.
- Place pork chops in a gallon sized resealable plastic bag; add cooled brine. Seal bag. Refrigerate 8 to 12 hours or overnight.
- Remove pork chops from brine. Rinse and pat dry.
- Combine ingredients for rub. Sprinkle on both sides of pork chops.
- Prepare grill and cook pork chops until they reach an internal temperature of 145°F.

Source: plainchicken.com