



Apple Cider-Brined Pork Chops

GF
option

INGREDIENTS

4 (12-oz. each) Midwest Pork bone-in thick-cut pork loin or rib chops, about 1¼-inch thick

3 cups hard apple cider, divided

1 ¼ cups Full Circle Market organic raw unfiltered apple cider vinegar, divided

1 tbsp kosher salt

2 medium apples, such as Red Delicious or Granny Smith, cored and cut into matchsticks

½ cup Hy-Vee granulated sugar

2 (3½ inch each) cinnamon sticks

2 fresh bay leaves

2 tbsp Hy-Vee butter

Fresh Italian parsley, for garnish

PREPARATION

- 1** Place pork chops in a large resealable plastic bag. Combine 1 cup hard cider, ¼ cup apple cider vinegar, and salt in a small bowl. Pour over pork chops; seal bag. Turn bag evenly to coat pork chops with marinade. Refrigerate 1 to 2 hours, turning occasionally.
- 2** Preheat a charcoal or gas grill with greased grill rack for direct cooking over medium-high heat (375°).
- 3** Place matchstick-cut apples in a small bowl; set aside. Heat remaining 2 cup apple cider vinegar sugar, cinnamon sticks, and bay leaves in a small saucepan over medium-low heat until sugar dissolves, stirring occasionally. Pour over apples; let stand 3 to 5 minutes. Drain; discard cinnamon sticks, bay leaves, and liquid.
- 4** Remove pork chops from marinade; discard marinade. Pat pork chops dry with paper towels. Grill 14 to 16 minutes or until pork chops reach 145°, turning once halfway through. Transfer to a serving platter. Loosely cover with foil and rest 3 minutes.
- 5** Meanwhile, bring remaining 2 cups hard apple cider and butter to a boil in a large skillet over medium heat. Reduce heat; simmer 10 to 14 minutes or until reduced to ½ cup.
- 6** Pour apple cider mixture over pork chops; top with apples. Garnish with parsley, if desired.