

Beer and Cider Brined Pork Chops with onions and apples

This is a flavorful Father's Day supper. I love to make sweet potato home fries and grilled corn on the cob to serve with this very flavorful dish.

It is important to remember to pat the chops dry when you remove them from the brine so you can get a nice brown and crisp sear on the outside.

Brine

2 cups apple cider

2 cups water

1/2 cup salt

1/2 cup (packed) golden brown sugar

1/2 cup beer (not dark)

2 tablespoons coarsely ground black pepper

1 teaspoons dried rubbed sage

1 teaspoon ground cinnamon

4 1 1/2-inch-thick center-cut pork loin chops, trimmed of excess fat

1 tablespoon olive oil

1 onion, thinly sliced

2 Granny Smith apples, peeled, cored, thinly sliced (about 2 cups)

1/2 cup canned chicken broth

1/2 cup apple cider

Preparation

For brine: Combine first 8 ingredients in large bowl. Stir until sugar and salt dissolve. e.. Pour into zip lock bag, add pork chops and refrigerate overnight, turning once.

Drain brine from pork chops. Pat pork dry. Heat oil in heavy large skillet over high heat. Add pork chops and sear until brown but not cooked through, about 4 minutes per side. Transfer pork to plate.

Reduce heat to medium. Add onion to same skillet. Saute until onion is soft, stirring occasionally, about 5 minutes. Add apples and sauté until pale golden, about 3 minutes. Stir in broth and cider. Add maple Dijon glaze (jarred) or you can make your own with 2 Tablespoons Dijon mustard, 2 Tablespoons pure maple syrup and 1 Tablespoon canola oil)

Reduce heat to medium-low. Add pork. Cover; cook 3 minutes. Turn pork over and cook until thermometer inserted into center of pork registers 150°F, about 3 minutes longer. Transfer pork to plates.

Simmer sauce until slightly thickened, about 4 minutes longer.

Season sauce to taste with salt and pepper. Spoon sauce over pork and serve.