

# Pork Chops in Brine

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*A shockingly easy and surprisingly delicious pork chop recipe that is so simple you will find yourself making this delicious dinner time and again. A simple apple-cider vinegar brine makes these pork chops tender and juicy, and the easy recipe can be prepared in just minutes. Brine your pork chops in the morning, and fry them up for a delicious dinner any time.*

## Ingredients:

2 c. apple cider vinegar  
1 c. salt  
1 c. brown sugar  
1 Tbsp whole black peppercorns  
1 Tbsp mustard powder  
1 tray icecubes  
2 lb boneless pork chops

## Directions:

1. In small bowl combine salt, brown sugar, peppercorns, and mustard powder. Set aside.
2. In small saucepan, bring vinegar to a boil. Pour vinegar into brown sugar mixture, and stir to dissolve. Let stand 10 minutes.
3. Add icecubes, and stir until melted. Transfer to airtight container or bag.
4. Add pork chops to brine, and cover. Refrigerate for 2-4 hours.
5. In large skillet or grill pan fry pork chops for 15 minutes over medium high heat, turning once. Serve as desired.

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