

Grilled Pork Chops

<http://userealbutter.com/2014/06/12/grilled-pork-chops-recipe/>
slightly modified from [Williams-Sonoma](#)

brine

4 cups water
1/4 cup cider vinegar
1/4 cup brown sugar, packed
1 tsp dried thyme
1 tsp juniper berries
1/8 tsp red pepper flakes
4 tbsps kosher salt
1 tbsp black pepper, freshly ground

4 bone-in pork chops at least 1-inch thick

Combine the water, vinegar, sugar, thyme, juniper berries, red pepper, salt, and black pepper in a bowl or a large ziploc bag. Stir until the sugar and salt are dissolved. Add the pork chops to the brine and cover with plastic or seal the bag. Refrigerate overnight. Remove the pork chops from the refrigerator at least 30 minutes before grilling. Discard the brine and pat the chops dry with paper towels. Let come to room temperature. Heat your grill to high. If using coals, pile the coals to one half of the grill. Sear the pork chops for 2-3 minutes per side over direct heat (over direct flame or directly over the coals). Once nicely seared, move the pork chops to indirect heat (turn off one of your gas burners or set on the half of the grill not over the coals). Cover and cook for 15 minutes or until the internal temperature of the pork chop registers 145°F in the center (away from the bone). Remove the pork chops from the grill and tent with foil for 10 minutes. Serves 4.