



CIDER BRINED PORK CHOPS WITH POTATO SALAD

Servings: 4

Prep Time: 20 minutes plus overnight marinating (if using the brine)

Cook time: 10-15 minutes depending on thickness of the chops

Brining the pork chops in cider overnight keeps them super juicy and adds flavour, too. They're perfect with a spoonful of wholegrain mustard and this herby potato salad. If you don't have time to brine the chops they will still be delicious simply grilled.

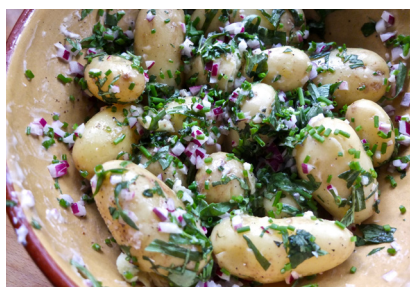
METHOD:

FOR THE PORK CHOPS:

500ml cider
2 thick-cut pork chops
1 tablespoon sea salt
2 bay leaves

FOR THE POTATO SALAD:

500g waxy potatoes
1 tbsp each basil, tarragon and chives (or soft herbs of your choice)
1 tbsp creme fraiche, mascarpone or mayonnaise
1 tbsp white wine vinegar
½ red onion, finely chopped



1. Trim the outer layer of fat from the pork chops, using the natural line visible between the skin and meat of the pork chop as a guide (you'll be trimming around half of the fat off).
2. Combine the cider with the salt and stir until the salt is dissolved. Place the pork chops in a shallow dish and pour over the brine, making sure the chops are completely covered.



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METHOD CONTINUED:

Add the bay leaves, cover and refrigerate overnight.

- 3.** To make the potato salad, cook the potatoes in boiling salted water. Drain and combine with all the other ingredients plus some salt and pepper.
- 4.** Remove the pork chops from the brine and pat dry.
- 5.** Light 2 gas burners on the Jupiter Outback BBQ and set the heat to medium high.
- 6.** Place the pork chops on the grill and cook for around 5-10 minutes each side, depending on the thickness of the chops.
- 7.** Allow the chops to rest for a few minutes before slicing and serving with the potato salad.

