



How to 34DryBrine34 Pork Chops

Oscar · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Seeing the juicy pork chops in my friend Jennifer Yus blog post [Use Real Butter](#) inspired this recipe which features one of my favorite [gettingmeatreadyforthegrill](#) techniques of all time If you can call sprinkling salt on pork chops a technique As long as you dont horribly overcook your meat this drybrine technique will produce the juiciest and most flavorful pork chops youve ever had

Ingredients

— - 4 large center-cut bone-in pork chops - 2 tablespoons kosher salt - 1 teaspoon freshly ground black pepper - ¼ teaspoon cayenne pepper - Vegetable oil for grilling

Instructions

1. Mix kosher salt
2. black pepper
3. and cayenne pepper together in a small bowl to make the dry brine. Generously apply mixture to both sides of pork chops. Transfer chops to a rack on a paper towel-lined baking sheet. Refrigerate uncovered 18 to 24 hours. Preheat grill to medium or medium-high heat. Brush pork chops on each side with a few drops of vegetable oil. Grill chops until internal temperature reaches 135 degrees F (60 degrees C)
4. turning to evenly brown on each side. Transfer to platter and allow to rest 5 minutes. Chef John Chef's Note
Let the chops "brine" uncovered in the fridge for 18 to 24 hours. Some say you can do this in less time
5. but I've always let it go at least overnight.