



## **Brined & Grilled Pork Chops**

### **Serves 3**

3 Bone-In, 1 1/2-2" Thick Pork Chops  
4 Cups of Water  
1/4 Cup Sea Salt  
2 Tbsp + 3 Tsp Pontiac Trail Pig Powder

### **Preparation:**

Begin by dissolving the salt in 4 cups of water and then add the Pontiac Trail Pig Powder and mix well. Place the pork chops in a container or a large ziplock bag. Add the brining liquid and seal. Place in fridge and brine for 1-3 hours in the fridge.

Remove from brine and pat dry. Season each chop on both sides, using an additional 1 tsp Pontiac Trail Pig Powder per chop. Let sit at room temperature for about a half hour. This allows the chops to cook more evenly.

Grill on medium high heat for about 7 minutes per side. Rest 10 minutes covered and enjoy!

I served with our Grilled Mixed Veggies with Up North Grilling.