

PORK CHOP BRINE OR MARINADE

F EASY

Last Modified: 11/30/2016

PREP: 2 To 4 Hrs
COOK: N/A

SAUCE

MAKES 5 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Dark Brown Sugar	Packed
1	Cup	Kosher Salt	
1	Tbsp	Ground Mustard	
1	Tbsp	Whole Black Peppercorns	
2	Cups	Very Hot Cider Vinegar (Heinz)	
2	Cups	Ice Cubes	

PREPARATION

TOOLS	1) Large Zip Lock Bag
PREP	None.
1	Mix all of the listed ingredients together in a large zip lock bag except for the Ice, seal and shake until dissolved. Let it set for 10 minutes. Add in the ice cubes and shake until the ice is almost dissolved.
2	Insert the chosen Pork Cuts into the zip lock bag. Remove all air, seal and squeeze to coat the Pork with the Brine. Refrigerate them for 2 to 4 hours.
3	Cook the Pork according to the chosen Recipe directions.