

# The Best Pork Chops... Ever!

## Recipe by Reed & Megan Skupny

ACTIVE: 30 MIN

TOTAL: 10 HR

4 SERVINGS

This is our first official original recipe that we've used on SIP & Savour. It's, hands down, the ONLY way to cook pork chops!

**1 cup of salt**

**½ cup sugar**

**10+ whole allspice**

**10+ whole black peppercorns**

**3 thyme springs (if you have them)**

**3 bay leaves**

**1 dried arbol chili (optional)**

**Ice**

**2-4 large pork chops (bone-in for more flavor)**

**Napa Valley Spice Rub**

**2 cups wood chips (We like applewood, but you can choose anything.)**

### DIRECTIONS

1. Combine ingredients through dried arbol chili in a medium saucepan and cover with a finger's depth of water. Bring to a slow boil until sugar and salt dissolved.
2. Let brine chill by adding it to ice in a large bowl.
3. Add pork chops and add more water to cover meat, if needed.
4. Cover and refrigerate for 6-8 hours.
  - a. Note – you can reuse the brine for a whole chicken or any other meat.
5. 1 hour prior to finishing brine, soak 2 cups of wood chips in water for smoking.
6. After 6-8 hours, remove pork chops from brine, rinse, and pat dry.
7. Lightly season each pork chop with Napa Valley Rub from Whole Spice, Napa Valley or Herbes de Provence.
8. Place wood chips in smoker according to your smoker's directions. Smoke for 2-3 hours. This might take a few pans full of wood chips. You'll need to monitor how fast they smoke.
9. With a few minutes left in the smoking process, turn the broiler on and place a cast iron pan in the oven to preheat.
10. Remove pork chops from smoker. Place in preheated pan and return pan to broiler for 3 minutes per side. A general rule is 3-4 minutes if the chop is more than one inch thick and 2-3 minutes if the chop is less than one inch thick.
11. Remove from broiler and place pork chops on cutting board. Let them rest for 5 minutes. Serve immediately with fresh aioli and crispy broccoli or sautéed green beans.

**Wine Pairing Recommendations: Lang & Reed's 2016 Cabernet Franc, North Coast (\$27)**