



GRILLED PORK CHOP AND PEACHES WITH POMEGRANATE GLAZE

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Recipe type: Main Dish

Serves: 4

INGREDIENTS

For Fennel Brine:

- 1 cup kosher salt
- 1/2 cup sugar
- 1 cinnamon stick
- 1 tbsp. black peppercorns
- 2 tbsp. toasted fennel seeds
- 2 bay leaves
- 3 cloves garlic, smashed
- 4 quarts cold water

For Pork:

- 2 1/2 pound pork loin, center cut (bone-in)
- 1/2 cup pomegranate molasses

For Peaches:

- 4 peaches (2 for the grill 2 freshly dice)
- 1 red onion
- 1 jalapeño (optional)
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- 2 tablespoons olive oil
- Salt and black pepper

INSTRUCTIONS

To make the brine: Combine all brine ingredients and bring to a boil. Chill until completely cold 40° or colder and pour over pork in a deep pan or a Ziploc bag.

Brine for at least 8 hours. Remove pork from brine; remove any excess herbs or spices and pat dry.

To cook the pork: Preheat oven to 400°. Set pork loin in a roasting pan with a rack. Season lightly with salt and pepper. Roast for 15 min. Drop the oven temperature down to 325° and cook for 40 min or until the internal temperature of the pork is 120°F.

Let pork loin rest and then chill. After it's fully chilled, portion into bone in chops. Grill the pork chops with pomegranate molasses on both sides until you get a caramelized color. About 2-3 min on each side.

For the peaches: Cut two peaches, the jalapeño, and the onion in half. Toss with vinegar, honey, olive oil, salt, and pepper. Grill for 5-7 minutes until lightly charred. Cut into large dice size pieces and mix together with 2 freshly dished peaches.