



## **Maple Pork Chops with Apricot & Sage Butter** *Pairs with Mirassou® Monterey County Riesling*

Preparation time, 20 minutes

Cooking time, 15 minutes

### **For the pork chops:**

3 cups water  
2 cups apple cider  
1/2 cup maple syrup  
4 tablespoons kosher salt or 2 tablespoons table salt  
2 cloves garlic, cracked with the heel of the hand  
1/2 teaspoon black peppercorns  
1/2 teaspoon fennel seed  
1/2 teaspoon coriander seed  
1 bay leaf  
4 bone-in pork loin chops, about 1 1/2 inch thick  
Olive oil as needed

### **For the apricot & sage butter:**

4 tablespoons unsalted butter, softened  
2 tablespoons apricot preserves  
1 teaspoon minced fresh sage  
1/2 teaspoon kosher salt

Combine all of the ingredients except the pork chops and olive oil in a saucepan and bring the contents to a boil. Remove the pan from heat and allow the brine to cool fully before proceeding. Place the pork chops in a non-reactive container (not aluminum or copper) such as a Pyrex dish, and pour the brine over. Cover the container with plastic or a tight-fitting lid, and refrigerate for at least 6 hours, or up to 12 hours.

While the meat is brining, make the apricot and sage butter. In a small bowl, work the softened butter together with the apricot preserves, sage and salt. Refrigerate in a small container, but allow the butter to come back to room temperature before using.

Remove the pork chops from the brine and pat dry with paper towels. Preheat a grill or broiler. Brush the chops with a scant coating of oil and season lightly with salt and black pepper. Grill or broil to an internal temperature of 145 degrees. Rest the chops in a warm place for 3 to 5 minutes. Top each chop with a dollop of apricot sage butter just before serving.

Serves 6