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Recipe courtesy of pitmaster Tuffy Stone.

serving size: 4 | **prep time:** 28 hours | **cook time:** 1 hour | **cut:** pork chops | **method:** pan-seared and oven-finished

pan-seared pork chops and hasselback sweet potatoes

Not your typical pork chops — these are marinated in a flavorful brine, then pan-seared and served with BBQ herb butter and sweet potatoes.

PORK BRINE:

1 quart + 1 cup apple juice
 ½ cup kosher salt
 ¼ cup + 2 tablespoons light brown sugar
 2 tablespoons coriander seeds
 4 small bay leaves
 1 tablespoon + 1 teaspoon whole black peppercorns
 2 teaspoons black mustard seeds
 ½ teaspoon crushed red pepper flakes

SWEET POTATOES:

8 tablespoons butter, melted
 2 teaspoons thyme leaves, plus more for garnish
 2 tablespoons Cool Smoke BBQ Rub
 Juice from 1 lemon
 4 large sweet potatoes

PORK:

Pork Brine (see recipe)
 4 *Chairman's Reserve*® thick cut boneless pork loin chops
 Kosher salt
 Coarsely ground black pepper
 1 tablespoon olive oil
 Pomegranate arils for garnish (optional)

DIRECTIONS:

1. In a large pot or lidded container, whisk together the apple juice, salt and sugar until dissolved. Stir in the remaining pork brine ingredients and refrigerate 24 hours before using.
2. Strain the brine and discard the solids.
3. Place the pork loins in a lidded container and pour enough strained brine over to cover. Refrigerate for 4 hours.
4. Remove from brine and pat completely dry.
5. Make BBQ Herb Butter and cook sweet potatoes (see directions below).
6. Season chops with salt and pepper.
7. Heat a large cast-iron pan over medium-high heat. Add oil and heat until shimmering.
8. Place chops in pan and brown on both sides (about 3 minutes per side).
9. Flip chops one final time and place in the preheated oven with the sweet potatoes to finish cooking until a meat thermometer placed in the thickest part of the loins reads an internal temperature of 140°F.
10. Remove the loin from the heat and let it rest 10 minutes before serving.
11. Spoon remaining herb butter over sweet potatoes and serve alongside chops.
12. Garnish with pomegranate arils (optional) and fresh thyme.
13. **For BBQ Herb Butter & Sweet Potatoes:** In a bowl, stir together butter, thyme leaves, Cool Smoke BBQ Rub and lemon juice. Set aside.
14. Preheat oven to 425°F.
15. Line a baking sheet with foil. Cut a series of 1/8-inch slices (2/3 of the way through the sweet potato) along the entire length of each sweet potato.
16. Place potatoes on the baking sheet and use ½ of the herb butter to brush over the tops of each potato and making sure to get in between the slices (keep remainder warm for serving).
17. Roast until the center of the potatoes are tender and the outside crisp (about 50 minutes to 1 hour). Halfway through the roasting time, remove the potatoes from the oven and use a fork to gently fan out the slices from each other.

servings: 4 | **calories:** 570 | **total fat:** 36g | **sodium:** 960mg | **total carbohydrate:** 30g | **protein:** 30g