



**serving size:** 4 | **prep time:** 24 hours | **cook time:** 40 minutes | **cut:** pork chops | **method:** pan-sear

## pan-seared pork chops and Cool Smoke apple-ginger chutney

Feast your eyes on this bone-in pork chop recipe that looks just as incredible as it tastes.

### 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

### COOL SMOKE APPLE-GINGER CHUTNEY:

2 tablespoons olive oil  
3 teaspoons grated fresh ginger  
3 garlic cloves, minced  
3 medium firm/tart red apples (peeled, cored and chopped)  
1 tablespoon sugar  
2 tablespoons apple cider vinegar  
2 teaspoons Cool Smoke BBQ Rub  
¼ teaspoon turmeric  
Juice of 1 lemon  
½ cup golden raisins

### PORK LOINS:

1 ½ quarts Pork Loin Brine (see recipe)  
4 (1" thick) bone-in *Chairman's Reserve*® Pork loin chops  
Cool Smoke Everything Rub  
1 tablespoon olive oil  
Cool Smoke Apple-Ginger Chutney (see recipe)

### DIRECTIONS:

- 1. For Pork Brine:** In a large pot or lidded container, whisk together the apple juice, salt and sugar until dissolved. Stir in the remaining ingredients and refrigerate 24 hours before using.
2. Strain the brine and discard the solids. Place the pork loins in a lidded container and pour enough strained brine over to cover. Refrigerate for 4 hours. Remove from brine and pat completely dry.
- 3. For Cool Smoke Apple-Ginger Chutney:** In a medium sauté pan over medium-low heat, add oil.
4. Stir in ginger and garlic. Sauté for 30 seconds.
5. Reduce heat to low and stir in apples. Sauté for 2 minutes.
6. Stir in sugar and vinegar and sauté for one minute (apples will be softening at this point).
7. Stir in Cool Smoke BBQ Rub and turmeric. Cook, stirring, for 2 minutes.
8. Stir in ¼ cup water. Cover and cook, stirring a few times, for 5 minutes.
9. Remove lid and stir in lemon juice and raisins. Set aside to cool completely. **NOTE:** Cool Smoke Apple-Ginger Chutney can be refrigerated for up to 2 weeks.
- 10. For Pork Loins:** Heat oven to 425°F.
11. Liberally dust pork loin chops with Cool Smoke Everything Rub and set aside.
12. Heat a large cast-iron pan over medium-high heat. Add oil and heat until shimmering.
13. Place chops in pan and brown on both sides (about 3 minutes per side).
14. Flip chops one final time and place in the preheated oven to finish cooking until a meat thermometer placed in the thickest part of the loins reads an internal temperature of 140°F.
15. Remove the loin from the heat and let it 10 minutes before serving.
16. Serve chops warm with Cool Smoke Apple-Ginger Chutney spooned over.

**servings:** ¼ | **calories:** 470 | **total fat:** 20g | **sodium:** 1430mg | **total carbohydrate:** 43g | **protein:** 29g