

# Pork Chops, Stuffed

## Main Course

Ingredients	Cooking Method
<p>4 Pork Chops 2" thick (ctr. Rib chops)</p> <p>Brine</p> <p>1 cup Salt</p> <p>1 cup Dark Brown Sugar</p> <p>1 tbsp Black Peppercorn</p> <p>1 tbsp Mustard Powder</p> <p>2 cups Apple Cider Vinegar</p> <p>2 cups Ice (1 lb)</p> <p>Stuffing</p> <p>1½ cups Cornbread crumbs</p> <p>¼ cup Dried Cherries (halved)</p> <p>2 tbsp Raisins</p> <p>¼ cup Walnuts chopped</p> <p>2 tsp Sage (fresh chopped thin)</p> <p>½ tsp Salt n Pepper</p> <p>¼ cup Buttermilk</p>	<p>Grill</p> <p>Stove</p>

### Brine

1. Heat Apple Cider Vinegar (V. Hot) add all ingredients except Ice, mix well.
2. Add ice then Chops, let sit for 2 hours in refrigerator.

### Stuffing

3. Mix all ingredients by hand.
4. Cut hole in chops and stuff.

Pan sear 4 minutes flip repeat. Cook low heat till internal temp reaches 150 degs.

### Variations:

Dried Apples  
Grill outside.