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Sunset

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Grilled pork chops with brown-sugar brine and onion-peach marmalade

Because modern pork is very lean, the meat can easily dry out when cooked. Using a brine

(a solution of water, salt, and aromatics) adds moisture and flavor.

PREP AND COOK TIME 1 hour, plus overnight marinating

MAKES 4 servings

NOTES Marmalade can be made 1 day ahead and chilled, then reheated to serve. When you can't find fresh peaches, use frozen—they work well here.

½ cup plus 1 tsp. kosher salt

½ cup packed light brown sugar

1 sprig plus 2 tsp. chopped fresh rosemary

3 tsp. black peppercorns, divided

1 cup ice cubes

4 bone-in center-cut pork chops (1¾ lbs. total)

3 tbsp. olive oil, divided

4 cups sliced white onions

2 cups chopped peeled peaches (see Notes)

½ cup granulated sugar

3 tbsp. sherry vinegar

1. In a large pot, bring 7 cups water to a boil. Remove from heat and add ½ cup

salt, the brown sugar, rosemary sprig, and 2 tsp. peppercorns, stirring until salt and sugar are dissolved. Add ice cubes and chill until cold. Place pork in brine and set a plate on top to keep meat completely submerged. Cover with plastic wrap and chill overnight.

2. Heat 2 tbsp. oil in a large frying pan over medium heat. Add onions and cook, stirring often, until transparent and starting to brown, 10 to 15 minutes. Turn heat to low; add peaches, granulated sugar, vinegar, and remaining 1 tsp. peppercorns. Cook, stirring often, until marmalade is caramelized and sticky, 40 minutes. Stir in remaining 1 tsp. salt and 2 tsp. rosemary.

3. Prepare a charcoal or gas grill for medium heat (350° to 400°; you can hold your hand 5 in. above cooking grate for only 5 to 7 seconds). Remove pork from brine and pat dry. Brush pork all over with remaining 1 tbsp. oil.

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CHEF'S TIP
BRINING MAKES MEAT JUICY; ALSO, THE AROMATICS IN THE LIQUID ARE ABSORBED BY THE MEAT, SO YOU GET PERFECT SEASONING EVERY TIME. —CHEF MARK SULLIVAN, SPRUCE, SAN FRANCISCO

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