
Honey-Mustard, Bone-in Pork Chops with a Cherry Sauce

Serves 4

These bone-in pork chops are incredibly juicy and flavorful. The brining step locks in the juices, and ensures tenderness at the end. The meat's flavor profile is further enhanced with an easy-to-make honey-mustard wet rub. And, as good as the chops are, the cherry sauce might still steal the show! The sweetness from the honey and cherries is perfectly balanced with the red wine and garlic additions. With a bit of easy prep, this is a bold entree that's perfect for end-of-summer entertaining.

Ingredients:

4 pork chops, bone-in

Brine:

6 cups ice water
1/4 cup Kosher salt
1/4 cup sugar
1 sprig of rosemary

Honey-Mustard Wet Rub:

2 tablespoons whole grain, Dijon mustard
2 tablespoons honey
Sprinkle of kosher salt and pepper

Cherry Sauce:

2 cups fresh cherries, pitted
3 tablespoons butter
2 cloves garlic, minced
1 sprig of rosemary
1/2 cup red wine
1 tablespoon honey

1. Make the brine by stirring together the ice water, kosher salt, sugar, and rosemary in a large bowl. Add the pork chops, cover and refrigerate for an 1 hour.
2. Meanwhile, prepare the honey-mustard wet rub in a small bowl by whisking the honey and mustard together.
3. Remove the pork chops from the brine, and pat dry with a paper towel. Sprinkle both sides with fresh ground pepper, and a light dusting of kosher salt. Rub all sides of the chops with the honey-mustard wet rub until evenly coated. Let set at room temperature for 30 minutes.
4. While the pork chops are marinating, prepare the cherry sauce. Using a cherry pitter, carefully remove the pits from 2 cups of fresh cherries. With the right tool - this step takes no time at all! In a medium-sized saucepan, melt the butter over medium-high heat. Add the garlic, stir, and cook for about 2 minutes until fragrant. Add the rosemary, wine, honey, and cherries. Bring the sauce to a low simmer, and cook for about 20-30 minutes or until the wine reduces and the sauce thickens. Use the back of a spoon to slightly mash some of the cherries. Season with kosher salt and pepper, to taste. Remove the rosemary stalk before serving.
5. Fire up the grill! Place the marinated pork chops on the hot, well-oiled grill, and sear for 3 minutes on each side. Then, turn off one burner (or turn to low) to create a direct/indirect environment. Place the seared chops on the cooler, indirect side, and continue to cook until their internal temperature reaches 145 degrees F.
5. Once the pork chops reach 145 degrees F, place on a clean plate, and cover loosely with a tinfoil "tent" for about 10 minutes. This allows the meat to rest, while continuing to cook to a perfect, juicy medium-rare.
6. Serve pork chops with spoonfuls of cherry sauce on top.