



1527 Pacific Ave.
Santa Cruz, C 95060
800-936-1055
www.mytoque.com

Honey-Mustard, Bone-in Pork Chops with Nectarine Sauce

Serves 4

These bone-in pork chops are incredibly juicy and flavorful! The secret? -- a brining step that locks in the juices, and ensures tenderness to the last bite. And, as good as these chops are on their own, the nectarine sauce is a deliciously sweet and savory finish! The sweetness from the honey and nectarines is perfectly balanced with white wine and garlic additions. With just a little bit of easy prep, you'll find that this bold entrée is perfect for summertime entertaining.

Ingredients:

4 large pork chops, bone-in

Brine:

6 cups ice water

1/4 cup Kosher salt

1/4 cup sugar

2 sprigs of thyme

Honey-Mustard Wet Rub:

2 tablespoons stone ground mustard

2 tablespoons honey

kosher salt and pepper

Nectarine Sauce:

2 cups nectarines (about 2 large nectarines),
pitted and diced

3 tablespoons butter

2 cloves garlic, finely minced

2 sprigs of thyme

1/2 cup white wine

1 tablespoon honey

1/8 teaspoon Kosher salt

Directions:

1. Make the brine by stirring together the ice water, Kosher salt, sugar, and thyme in a large bowl. Add the pork chops, cover and refrigerate for 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 freshly ground pepper, and a light dusting of Kosher salt. Then, rub all sides of the chops with the honey-mustard wet rub until evenly coated. Let the chops set out at room temperature for 30 minutes before grilling.
4. While the pork chops are warming, prepare the nectarine sauce. Using a serrated peeler or paring knife, carefully remove the skins from 2 large nectarines, then finely dice. In a medium-sized saucepan, melt the butter over medium-high heat. Add the garlic, stir, and cook for about 2 minutes, or until the garlic is fragrant. Add the thyme, wine, honey, and diced nectarines. 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 or a potato masher to mash the fruit as it cooks. Season with Kosher salt and pepper, to taste. Remove the thyme stems before serving.
5. Fire up the grill! Place the marinated pork chops on a 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 grilling until their internal temperature reaches 145 degrees F.
6. Once the pork chops reach 145 degrees F, place on a clean plate, and cover loosely with an aluminum foil "tent" for about 10 minutes. This allows the meat to rest, while continuing to cook to a perfect, juicy medium temperature.
7. Serve the pork chops with spoonfuls of nectarine sauce on top. If you'd like, serve with a simple side salad. Gently toss arugula, raspberries, goat cheese, and grilled nectarine halves with our bright Mustard-Lemon Vinaigrette: 3 tablespoons olive oil, 1 tablespoon champagne vinegar, 2 tablespoons fresh lemon juice, 1 teaspoon stone ground mustard, 1 teaspoon honey, Salt and pepper to taste