

BBQ Pork Chops

3 or 4 thick cut natural pork chops, rib cut, on the bone

1 onion

whatever fresh herbs you have on hand (rosemary, thyme, sage)

3 tablespoons salt

1 tablespoon sugar

water

2 tablespoons oil

ground black pepper

2 ounces port wine

¼ cup of your favorite bbq sauce

In a zip-top bag, combine the sugar, salt and about a cup of warm water. Mix to dissolve. Cut the onion into quarters or eighths, removing the papery skin. Add the pork chops and the fresh herbs. Zip the bag mostly closed and remove as much air as possible before closing it completely. Toss it around a little, then put in a shallow pan and let sit in the fridge, turning it after 4 hours. After 8 hours, remove the chops from the brine, and refrigerate until ready to cook.

Preheat oven to 350°. Heat 2 tablespoons of oil in a frying pan. Dry the pork chops of excess surface moisture, pepper each side, then fry in the hot pan, 5 minutes per side. Pour off excess fat, and replace with port wine. Put on the lid, and put it in the oven for 30 minutes. Remove lid, and baste with bbq sauce, return to oven for 10 more minutes. Remove from oven, and let rest for 10 more minutes.