



Menu du Jour

03 Apr 06

Grilled Pork Chops with Diablo Sauce
(Serves two)

Grilled Pork Chops

A seasoned brining liquid makes a much juicier and tastier pork chop. As the chops need to brine at least 5 hours, this recipe does require advance preparation but it is well worth the effort.

2 center-cut pork chops

For the brine:

1/3 cup coarse kosher salt

3/4 cup granulated sugar

1/2 cup pure Vermont maple syrup

3 tablespoons Dijon mustard

2 teaspoons crushed red pepper flakes

1/2 teaspoon whole cloves

1 tablespoon dried rosemary

2 teaspoons granulated garlic

8 cups cold water, divided

Freshly ground black pepper

Mix all the brine ingredients and 2 cups of water together in a pot and bring to a boil. Turn off heat and whisk the brine well to combine the ingredients. Add the remaining 6 cups of cold water.

Let the brine cool completely. Place the chops in a resealable food-grade bag and cover with the cooled brine. Seal and refrigerate at least 5 hours but not more than 8 hours. Remove the pork from the brine and pat dry. Season the chop with freshly ground black pepper.

Preheat the grill for medium-high direct cooking. Grill the chops for 8 to 10 minutes, turning once, or until the chops have an internal temperature of 155 degrees F. Remove from the grill and allow to rest for 10 minutes before serving.



Diablo Sauce

Diablo Sauce, or Devil's Sauce, has a myriad of recipes each providing its unique heat and flavor. This recipe makes a tangy tomato-garlic sauce that is ideal as a dipping sauce or for use as a steak or BBQ sauce.

1 cup ketchup
1/4 cup dark corn syrup
2 tablespoons red wine vinegar
1 tablespoon steak sauce
3/4 teaspoon Louisiana-style hot sauce
1 teaspoon Liquid Smoke[®]
1/2 teaspoon granulated garlic
1/2 teaspoon dried mustard
2 tablespoons Worcestershire sauce
Freshly ground black pepper, to taste
Coarse kosher salt, to taste

Blend the ketchup, corn syrup, vinegar, steak sauce and hot sauce in a medium saucepan over medium heat. Stir until combined. Add the remaining ingredients and bring to a simmer. Cook, stirring, for 5 minutes. Adjust seasonings to taste.

(Chef's note: For another dimension of flavor, substitute Cackalacky[®] Spiced Ketchup or a chili sauce for the ketchup.)



Cooking & Presentation



Diablo Chops, Thai Cucumber Salad, Baked Potato & Steamed Broccoli with Carrots