

## Cider-brined Pork Chops w. Apples + Onions

Suggested sides: steak fries, mashed potatoes, potato salad (non-mayo dressing)

Yield: 2-3 servings



- 2 bone-in pork chops, about  $\frac{3}{4}$  inch thick, 8 to 10 ounces each, pricked w. a fork all over, both sides
- 2  $\frac{1}{2}$  cups apples cider\* or unfiltered apple juice, divided [ \*use cider for less sweetness ]
- 1 cup water
- $\frac{1}{2}$  cup kosher salt [ 2  $\frac{1}{2}$  ounces ]
- 1 large Fuji apple or other tart apple, washed, quartered, pips removed, cut into  $\frac{1}{4}$  inch slices
- 2 yellow onions, peeled and cut into  $\frac{1}{4}$  inch wedges
- 4 cloves fresh garlic, peeled and smashed
- 1 tbsp neutral cooking oil, divided
- 4 sprigs fresh thyme

**BRINING:** Place 2 cups apple cider, water, salt in a gallon size zip-top bag, close and massage to dissolve the salt. Add pork chops and seal again. Place bag on a rimmed baking sheet and arrange chops in a single layer. Let brine at room temperature for 30 minutes or refrigerate for up to 8 hours.

**Pre-heat Cook-N-Dine on 5. When the orange light is off, set temperature to #7 to #8** (varies by model). Meanwhile remove the pork chops from brine, pat dry with paper towels and coat with cooking oil. When the teppanyaki is hot (orange light off) add chops and cook until they begin to brown, about 1–2 minutes per side. Reduce heat to #6 and continue cooking about 4 to 6 minutes more until almost done. Transfer into the outer warming area of the teppanyaki and tent with foil.

Add  $\frac{1}{2}$  tbsp oil to hot cooking center, spread it out with a spatula and add onion, garlic, sprigs of thyme and apples. Cook until beginning to soften and golden brown, about 5 minutes. Add remaining  $\frac{1}{2}$  cup apple cider and cook until apples and onions are tender and cooked to your liking. Season to taste. **Switch off** the teppanyaki, and serve.

**Note:** Pork chops can easily overcook. Make sure to cook them to slight pink center only. They will continue cooking while resting and be perfect when apples and onions are ready.

*Recipe was inspired by [thekitchen.com](http://thekitchen.com) | Original recipe by Patty Catalano*

