



BELL'S BEST BROWN BRINED PORK CHOPS

YIELDS 6-8 CHOPS

INGREDIENTS:

- 6-8 pork chops, preferably bone-in, about 8-10 oz. a piece
- 1/2 cup apple cider vinegar
- 2 bottles (24 oz.) Bell's Best Brown
- 1/2 cup molasses
- 9 cups water
- 3/4 cup salt
- 3 bay leaves
- 1 TBS coriander seeds
- 1 tsp whole cloves
- 1 TBS fennel seeds



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INSTRUCTIONS:

1. Bring all ingredients except pork chops (only 4.5 cups of the water) to a boil so that the salt dissolves.
2. Add the other 4.5 cups of water (make sure it's cold!) to brine and then refrigerate until fully chilled.
3. In a sealable container, pour the brine over the pork chops and let them brine for 6-8 hours in the refrigerator.
4. After the pork is done brining, rinse the seeds or leaves off, dry with a towel and grill, bake, or pan fry the chops to desired temperature.
5. Enjoy with a pint of Best Brown Ale!

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