

Beechwood Inn

Brined Niman Ranch Frenched Pork Chops

- 2 cups kosher salt
- 3/4 cup sugar
- 3 tablespoons Cajun Seasoning
- 2 teaspoons hot red pepper flakes
- 2 tablespoons juniper berries
- 1/4 cup fresh rosemary, chopped
- 2 tablespoons chopped fresh thyme
- 12 garlic cloves, smashed
- 2 or 3 Bay Leaves
- 3 quarts water
- 12 Niman Ranch Frenched Center Cut Pork Chops - 1 1/2 inches thick
- Freshly ground black pepper
- 3 T olive oil for grilling
- 3 T fresh chopped rosemary, Thyme and Sage

Beechwood Inn - Bed, Breakfast & Wine Cellar



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— preparation —

1. Mix all of the brine ingredients together in a large nonreactive pot and bring to a boil. Turn off the heat and stir the brine to ensure that the salt and sugar have dissolved. Let the brine cool, then put it in the refrigerator to chill. Once it is cold, add the pork chops and submerge them with a weighted plate if necessary. Cover and refrigerate overnight.
2. Remove the pork from the brine and pat dry (without rinsing).
3. Preheat your gas grill on high.
4. Season the chops with pepper and fresh herbs (not salt — remember, the brining solution) and brush with the oil. Sear the chops directly over the hot grill for about 1 1/2 minutes on each side. Turn the grill to medium-low. Use an instant-read digital thermometer to check the internal temperature of the chops. Remove from heat when the chops reach an internal temperature of 140° to 145°F Remember, they will continue to cook after you take them off the grill and the internal temp will climb another 5 degrees). This is medium rare and will give you a pink, moist chop. Or cook to desired doneness. Niman Ranch offers an online shop for its organic hormone free meats at: <http://www.nimanranch.com>

The inn is open all year round for lodging. The Beechwood Inn offers prix fixe fine dining on most Saturday Nights by advance reservation. Private dining is available other nights for groups of six or more. Menus for fine dining events are posted on our website at <http://www.beechwoodinn.ws/finediningwinecellar.html>

BEECHWOOD INN

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