

## Arthur's Quick Brined Pork Chops

*Internet address: [www.oldarthurs.com](http://www.oldarthurs.com)*



**2 qt water**  
**1/4 cup kosher salt**  
**1/4 cup sugar**  
**6 rib pork chops (1 1/2-inch-thick)**  
**2 tablespoons Old Arthur's Grilling Spice**

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Per Serving (excluding unknown items): 264  
Calories; 15g Fat (51.3% calories from fat); 23g  
Protein; 8g Carbohydrate; 0g Dietary Fiber; 74mg  
Cholesterol; 3828mg Sodium. Exchanges: 3 1/2  
Lean Meat; 1 Fat; 1/2 Other Carbohydrates.

### **Servings: 6**

Combine water with kosher salt, sugar in medium mixing bowl, or plastic container. Then add chops and chill, covered, 2 to 3 hours.

Pre Heat coals.

Remove chops from brine and pat dry.

Lightly dust both sides of each chop with Old Arthur's Grilling Spice

Place chops on grill to brown to desired dineness. If cooking over direct heat, expect approximately 7-8 minutes per side. If cooking with indirect heat, expect to double this time.

Yield: 6 servings