

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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Pork Chops with Homemade Citrus Barbeque Sauce

Ingredients:

4 pork loin chops

Sauce:

1/2 medium yellow onion (diced)

1 jalapeño (chopped)

5 cloves garlic (minced)

1 cup dark brown sugar

1/4 cup ponzu

1 cup fresh orange juice (approx. 3 large navel oranges)

1/4 cup fresh lime juice (approx 8 key limes)

2 tbsp. fresh cilantro (chopped)

2 tbsp. fresh oregano (chopped)

2 tsp. red pepper flakes

olive oil

salt

pepper

Brine:

2 qt. water

1/2 cup salt

1/2 cup sugar

1/4 cup black peppercorns

Directions:

1. In a large pot or similar vessel, combine the brine ingredients along with the chops. Cover and refrigerate for at least 1 hour, preferably overnight.

Make the sauce:

2. Coat the bottom of a medium-size sauce pan with olive oil and place over medium heat. Add the red pepper flakes and let heat for 30 seconds. Add the onions and salt liberally. Let cook until the onions begin to yellow slightly. Add the jalapeño and garlic and continue to cook until the onions begin to brown.

3. Add the juices, ponzu and sugar. Mix until the sugar is dissolved and continue to reduce by about half or until the sauce is viscous, about 20 minutes. A visual key is more reliable than time elapsed: Watch the way the sauce reacts to being stirred. Drag the spoon across the bottom of the pan; you should glimpse the pan's bottom as you drag your spoon through the thickened liquid.

It should also easily coat the back of a metal spoon. Be sure to stir often and watch the temperature because as the sauce reduces the sugars will start to caramelize and bubble. You may need to stir to break up the bubbles or turn down the heat.

4. Once the sauce has reduced, remove it from the heat, add the cilantro and oregano, and let cool for about 10 to 15 min. Once it's no longer burning hot, blend with either a hand mixer or a blender. In this version, I used a hand mixer, but my preference is for the blender since it gives barbeque sauce a better consistency. Once the sauce is smooth, it can be bottled and refrigerated for up to a week. Note, if it's too thick after being refrigerated, warm in the microwave for 30 seconds and add a tablespoon of water. Mix together by shaking or stirring and the sauce should return to form.

5. Remove the chops from the brine and coat both sides with the sauce. My preference is for letting it rest and marinate for an hour, but it can go directly to heat from here.

6. Heat your grill to medium. Place the chops on the heat and cook for about 5-7 min per side with the lid on. After flipping, brush a bit more sauce. You are looking for an internal temperature of about 155F (done is 160F) when you remove it from the heat. For best results, let rest for 5 min before serving along with a small sample of the remaining sauce. Enjoy!