



ULTIMATE PORK CHOPS

4 pork chops

**2 T. favorite bbq
sauce**

**Excalibur ultimate seasoning or Excalibur Butter Garlic
Seasoning, to taste**

BRINE

2 C. water

1 C. brown sugar

2 T. salt

3 cloves minced garlic

In a bowl; mix water, sugar, salt, and garlic to make brine. Stir until the sugar dissolves. Place pork chops in bowl, cover, and refrigerate for 24 hours. Remove chops from brine. Rub chops with bbq sauce. Sprinkle chops with seasoning. Grill until internal temperature reaches 145 degrees.

The pork chops and Excalibur seasonings can be purchased at WP Meat Company.