

Grilled Sweet Tea Brined Pork Chops with Sautéed Kale and Tempura Vegetables paired with Davis Estates Pinot Noir

INGREDIENTS:

Grilled Sweet Tea Brined Pork Chops

4 cups water
1 cup sugar
2 ½ tablespoons salt
12 black tea bags
4 12-ounce bone in pork chops (1½ inch thick)
Aged balsamic optional for garnish

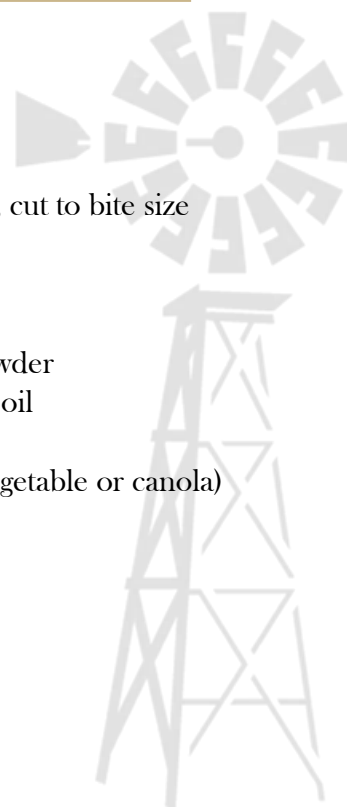
Sautéed Kale

1 1/2 pounds young kale, stems and leaves
coarsely chopped
3 tablespoons olive oil
2 cloves garlic, finely sliced
½ cup water, salt and pepper

SERVES: 4

Tempura Vegetables

2 to 3 cups vegetables, cut to bite size
1 cup cake flour
1/2 teaspoon salt
1/2 teaspoon sugar
1 teaspoon baking powder
3 tablespoons sesame oil
1 cup water
1 cup oil for frying (vegetable or canola)



METHOD:

Grilled Sweet Tea Brined Pork Chops

- In a saucepan, combine the water, sugar, salt, and black tea bags. Bring to a boil and allow to steep for 5 minutes. Remove tea bags and place in refrigerator to chill. Once the tea is cold, add the pork chops, and place in refrigerator for at least 4 hours but preferably over night or even better two nights.
- Pat the pork chops dry using paper towels and then rub chops with a little oil. No need to season chops with salt, you may season with pepper if you like.
- Heat grill to medium high and grill pork chops for 4 minutes then flip and grill other side for 4 minutes. Then flip again creating a crosshatch pattern and grill 3 more minutes, and then flip and grill an additional 3 minutes, for internal temperature of 140-145°. Remove from grill and cover loosely with foil and allow to rest for 5-10 minutes. The meat near the bone may be medium rare this is okay.

Sautéed Kale

- Heat olive oil in a large saucepan over medium-high heat. Add the garlic and cook until soft, but not colored. Raise heat to high, add the kale and water and toss to combine.
- Cover and cook for 5 minutes. Remove cover and continue to cook, stirring until all the liquid has evaporated. Season with salt and pepper to taste.

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Tempura Vegetables

- In a bowl combine the flour, salt, sugar, and the baking powder. Slowly whisk in the sesame oil and water until the mixture becomes completely smooth. Chill for at least 15 minutes.
- Heat oil to 350°. Dip the vegetables in the batter. Then place in hot oil. Cook for about 3 minutes, until crisp and lightly golden brown. Remove from the oil and drain on paper towels.

To Finish

On a warm plate, place the Grilled Sweet Tea Brined Pork Chops. Garnish with a spoonful of Sautéed Kale and Tempura Vegetables on the side, drizzle plate with Aged balsamic. Serve immediately with a glass of Pinot Noir