



## Roasted Glazed Pork Chop

Recipe and photo from Traeger.



### Ingredients

#### Brine:

- 1 CUP APPLE JUICE
- 1/2 CUP ORANGE JUICE
- 4 SPRIGS THYME
- 3 BAY LEAVES
- 10 BLACK PEPPERCORNS
- 2 CLOVES GARLIC
- 1/2 CUP SALT
- 1/4 CUP BROWN SUGAR
- 2 CUPS ICE WATER

#### Pork Chops:

- 4 (6 OZ) PORK CHOPS
- 1 CUP TRAEGER TEXAS SPICY BBQ SAUCE

### Preparation

Brine: In a medium saucepan, combine apple juice, orange juice, herbs, peppercorn, garlic, salt and sugar. Bring to a boil and cook until salt and sugar have dissolved completely. Pour brine over ice water and set aside until cooled. Place chops and brine in a bowl or bucket making sure chops are completely submerged. Brine for at least 8 hours or up to overnight.

When ready to cook, start the Traeger on Smoke with the lid open until a fire is established (4-5 minutes). Set the temperature to High and preheat, lid closed for 10-15 minutes.

Remove chops from brine and rinse to remove excess. Pat the chops dry with a paper towel. When the grill is hot, place the chops directly on the grill grate and cook 15 minutes turning once halfway through. Begin checking the internal temperature after 10 minutes, it should register an internal temperature of 140 degrees F. During the last few minutes of cooking, brush the chops with Traeger Texas Spicy and cook for 2 more minutes to set the glaze. Let the chops rest for 10 minutes before serving. Enjoy!

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