

## Pork Chops with Pork Jus

### Ingredients:

¾ cup Kosher Salt  
¾ cup packed Brown Sugar  
1½ cup boiling Water  
8 cups cold Water  
2 tbsp Juniper Berries  
1 tbsp whole black Peppercorns  
1 head of Garlic, halved crosswise  
12 sprigs Thyme  
12 bone-in, center-cut pork chops, ¾" thick  
9 tbsp unsalted Butter, divided  
2 Onions, chopped  
1½ cup dry white Wine  
3 cups brown Chicken stock.

### For the Pork Brine

In a large bowl, combine salt and sugar.  
Add boiling water, stirring until dissolved.  
Then add the cold water and 2 cups ice cubes to cool down.  
Add the juniper berries, black peppercorns, garlic and thyme.  
Place the pork chops in a zipper-lock bag.  
Pour the brine over the pork chops and seal the bag in a bowl and refrigerate overnight.

### For the Pork Chops and Jus

Preheat the oven to 450.  
Place a shallow rack in the lower third of oven.  
Remove Pork Chops from brine, discard the brine, pat the chops dry and season both sides with salt and pepper.  
Heat 5 tbsp butter in large cast iron skillet over moderately high heat until foam subsides.  
Add the pork chops and brown, turning once, about 4 minutes on one side and 3 minutes on the other.  
Transfer the chops to the oven rack that can hold all chops in one layer.  
Place the pork chops in the lower third of oven and roast until internal temperature reaches 150° F, 12-15 minutes.

While the pork chops are roasting, make the jus.  
In the same skillet, add the onion and remaining butter to skillet and cook over moderate heat, turning occasionally, until golden brown, about 6 minutes.  
Add white wine and scrape up the brown bits from the bottom of the pan.  
Boil and reduce until the wine is reduced by half.  
Strain through a fine mesh strainer, pressing down on the onions with the back of a spoon to get out all the jus.  
Adjust the seasoning and keep warm.  
Transfer the pork chops to a plate or cutting board, tent them with foil, and allowing them to rest before serving.

**To Plate:**

Mound the braised kale in the center of the plate.  
Top with a pork chop and a dollop of apple butter.  
Drizzle with Jus and serve with the Dauphinoise potatoes.