

## **GRILLED PORK CHOPS WITH CHERRY PEPPERS, CIPOLLINE ONIONS, AND BALSAMIC VINEGAR.**

### **Ingredients:**

1 cup kosher salt  
2 tbsp sugar  
12 8-ounce pork chops  
3 lbs cipolline onions  
 $\frac{3}{4}$  cup plus 3 tbsp of extra-virgin olive oil  
6 bell peppers (3 red and 3 yellow) seeded and cut into  $\frac{1}{2}$ " squares  
2 large red onions, finely chopped  
1 tbsp dried crushed red peppers  
24 pickled cherry peppers from jar; 12 seeded and thinly sliced, 12 left whole for garnish  
Aged balsamic vinegar

### **Preparation:**

Whisk Kosher salt and sugar in a large bowl with enough water to cover pork chops until dissolved. Add pork chops.

Cover and refrigerate overnight, turning pork chops occasionally.

Blanch cipolline onions in a large saucepan of boiling water 1 minute and drain. Cool slightly and peel.

Heat  $\frac{3}{4}$  cup of oil in heavy large skillet over medium heat. Add cipolline onions and cook until tender and browned in spots, turning occasionally, 8 to 10 minutes.

Transfer onions and oil to a medium bowl.

Increase heat to high and heat 3 tbsp of oil in the same skillet.

Add bell peppers and red onion and sauté until softened, about 5 minutes.

Add crushed red pepper and 3 tsp of sugar.

Season to taste with salt and pepper.

Reduce heat to low and simmer until vegetables are tender, stirring often, about 10 minutes.

Stir in reserved cipolline onions and sliced cherry peppers. Cover and keep warm.

Prepare barbecue (high heat).

Remove pork chops from brine; pat dry. Sprinkle with coarse salt and pepper. Brush with oil.

Grill until grill marks appear and pork is cooked through, about 5 minutes per side.

Place one pork chop on each plate. Spoon bell pepper mixture over.

Drizzle with balsamic vinegar and garnish each plate with whole cherry pepper.