



## Hearth Grilled Pork Chop. Mostarda. Grilled Plums

Serves 2

### Components

- Pork Chops
- Mostarda
- Plums

### Grilled Plums

Cut three plums into medium-sized pieces and place into a grill-safe basket. Grill over a high flame until they become lightly charred. Set aside to cool.

### MOSTARDA

3 T	Marigold Petals
1 T	Dill, chopped
1	Small Garlic Knob
4 t	Whole Grain Mustard
¼ T	Coriander
1 t	Cumin
½ T	Smoked Paprika
½ T	Lemon Juice
¼ T	Granulated Sugar
10 T	Grapeseed Oil

Combine all dry ingredients by grinding them into a fine powder and place them in a food processor. Add in the garlic, mustard and lemon juice; blend until smooth. Slowly stream the grapeseed oil into the mixture and stir. Finish the Mostarda by folding in the grilled plums.

### Pork Chops

12 oz	Pork Chops
1 Cup	Water
½ Cup	Salt
¼ Cup	Brown Sugar

Whisk the water, salt, and brown sugar together in a large bowl until dissolved. Place the pork chops in an air-tight bag or container and pour in the brine until covered. Seal and place in the refrigerator for 6-12 hours.

Remove the pork chops from the bag and pat dry with a towel. Place the pork chops on a hot grill, cooking each side for 4 minutes or until they reach an internal temperature of 140°. Place each pork chop on a plate, gently pour the Mostarda over the pork chops and place the grilled plums.