

Brined Pork Roast

Recipe and Photo From: Biggreenegg.com.

Serves two-three.

Instructions:

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- ⇒ In a large pot over medium heat, render bacon for 5 minutes. Add pepper, spices and garlic. Cook until fragrant. Add salt and brown sugar, cover with water and bring to a boil. Simmer until salt and brown sugar dissolve. Cool to room temperature then refrigerate overnight.
- ⇒ Only use the brine when it is very cold! Brine the meat under refrigeration for desired time (see below) and discard the brine when you remove the meat. Pat the meat dry and it is ready to use, no additional seasoning required!
- ⇒ Brining times
- ⇒ Pork chops (1/2 in/13 mm) = 3 hours
- ⇒ Pork chops (1 in/25 mm) = 4 hours
- ⇒ Pork tenderloin = 3 hours
- ⇒ Pork loin roast = 12 hours
- ⇒ Boneless ham (5 lbs/2.6 kg) = 3 days
- ⇒ Set the EGG for direct cooking (no convEGGtor) at 450°F/232°C.
- ⇒ Cook the pork until the internal temperature reaches 145°F/63°C, about 30-45 minutes. Remove to a platter, cover loosely with foil, and allow it to rest for 10 minutes.

Ingredients:

- 1 gallon (3.8 L) of water
- 3 strips of thick bacon
- 8 oz (230 g) kosher salt
- 8 oz (230 g) dark brown sugar
- 1/4 cup (60 ml) whole black pepper
- 3 each whole cloves
- 2 cinnamon sticks
- 1 tsp (5 ml) ground nutmeg
- 6 sprigs thyme, or 1 tsp (5 ml) dry thyme
- 4 cloves of garlic, smashed with the side of a chef's knife

