

Featuring Tennessee Gourmet® Products

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Savory Pork Brine

3 cups water	2 Tbsp. fresh rosemary
¼ cup honey	¼ cup salt
¼ cup brown sugar	1 Tbsp. mustard seed
½ cup Tennessee Gourmet® Apple & Spice	2 bay leaves
1 medium onion, thinly sliced	¼ tsp. ground nutmeg
4 cloves garlic, crushed or 1 tsp. powdered garlic	2 Tbsp. Tennessee Gourmet® Savory Pork Rub
2 Tbsp. black peppercorns	

Combine all ingredients in a saucepan and bring to a boil. Remove from heat and allow to cool completely. Place the pork in a resalable bag and add the brine. Place bag in a container and refrigerate. Listed below are recommended durations for the brining process.

Pork Chops 1 to 1½ inches thick 12 to 24 hours

Whole Pork Tenderloin 12 hours

Whole Pork Loin 2 to 4 days

Remove the pork from the bag and pat dry before proceeding with your favorite method of cooking. Slow cook on the grill, smoke or bake in the oven.