



Herb-Brined Pork Loin

2.5 quarts ice water
2 cups water
4 oz. kosher salt by weight
3.5 oz. light brown sugar by weight
4 sprigs of thyme
Fresh ground black pepper
2 tsp. Webbers Garlic and Herb seasoning

In a sauce pot, bring the 2 cups of water to a boil. Next add in the salt and sugar add the thyme. Allow it to boil until the salt/sugar dissolves. Once dissolved, add to the remaining water in a medium sized container.

Submerge the pork loin in the brine and refrigerate for 8 hours.

Remove the pork from the brine and set on a baking rack over a baking sheet and allow it to dry for up to 30 minutes or up to 4 hours in the fridge.

Preheat a conventional oven to 400F. Season the pork, skin-side up, with fresh cracked black pepper and Webbers Garlic and Herb seasoning. Roast on a baking sheet lined with a metal rack for about 1 hour, until the internal temperature reaches 145 F. Remove the pork from the oven and allow it to rest for at least 10 minutes.

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