

## Grilled Pork Chops with Grilled Rhubarb

From Notes from a Maine Kitchen (Down East Books, 2011) by Kathy Gunst

We had an abundance of rhubarb and I wondered: why doesn't anyone grill rhubarb? I decided it was time to try. I cut the stalks into chunks, sprinkled them with sugar to "marinate," and then grilled them and served them as a kind of topping for grilled pork chops. The result? Why didn't I think of this sooner?

Let the pork sit in the brine for at least an hour and up to 24 hours. Serve with the grilled rhubarb.

### Ingredients:

8 cups water  
2 teaspoons salt  
8 peppercorns  
1 cinnamon stick, cut into pieces  
4 allspice or cloves  
2 bay leaves  
4 center cut or rib cut pork chops, about 2 pounds, about 1 1/2 inches thick

### Instructions:

Place the water in a large bowl. Add the salt, peppercorns, cinnamon stick, allspice and bay leaves, and stir to mix. Add the pork chops and cover and refrigerate for an hour and up to 24 hours.

Heat the grill to about 350 degrees. Remove the pork from the brine and discard the brine. Pat the meat dry.

Place the chops on direct heat, cover and cook about 10 minutes per side, or until the internal temperature is around 140 degrees for rare or 150 for well done pork. Let sit 5 minutes before serving to let the juice settle.

## Grilled Rhubarb

From Notes from a Maine Kitchen by Kathy Gunst (Down East Books, 2011)

Serve with grilled pork or other grilled meats or fish. Or serve cut up with yogurt or ice cream for a grilled dessert.

### Ingredients:

As much rhubarb as you like, perhaps 1 pound  
1-2 tablespoons of sugar per pound of rhubarb for marinating, or to taste  
1 more tablespoon of sugar before serving

### Instructions:

Cut fresh rhubarb into 2-inch sections. Place in a bowl or plastic bag and sprinkle on sugar. Let "marinate" for about an hour and up 12 hours.

Place a grill rack or basket on a hot grill, about 350 degrees. Place the rhubarb on the rack or basket and let grill 5 minutes.

Flip over and grill another 3 to 5 minutes or until the rhubarb is softened but not falling apart. Sprinkle with another tablespoon of sugar and serve.