

# Maple-Brined Pork Chops with Pear Chutney

Yield: 6 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-pear-chutney-recipe>

## Ingredients:

- 3 pears large, ripe, firm, such as Bartlett, Bosc, or Comice, peeled, quartered, cored, and coarsely chopped
- 1 1/2 tablespoons white wine vinegar
- 2/3 cup golden brown sugar firmly packed
- 1 1/4 tablespoons minced ginger peeled and
- 6 cups cold water
- 2/3 cup kosher salt
- 1/2 cup maple syrup
- 2 bay leaves crumbled
- 2 tablespoons black peppercorns
- 6 pork loin chops bone-in, each about 8 ounces and 3/4 inch thick
- olive oil for brushing
- freshly ground black pepper