

COLLECTOR'S EDITION: THE FUTURE OF CALIFORNIA WINE

FOOD & WINE

Pairing Notes → Underbelly

Ham-Brined Pork Chops

Active **50 min**; Total **1 hr 10 min plus overnight brining**; Serves **4**

For incredibly juicy pork chops, Shepherd soaks them overnight in a classic ham brine with honey and mustard seeds. Pridgen likes to serve them with a 2013 Onward Hawkeye Ranch Pinot Noir from California: "The chops have a sweet-salty flavor that is really exciting with the Pinot's bright

4 cups warm water

½ cup honey

⅓ cup kosher salt, plus more seasoning

½ Tbsp. black peppercorns

½ Tbsp. yellow mustard seeds

Four 12-oz. bone-in pork chops (1 inch thick)

1 pint cherry tomatoes

4 medium shallots, halved

3 Tbsp. extra-virgin olive oil

ONWARD
FARMSTRONG

Serve with a **2013 Onward Hawkeye Ranch Pinot Noir** from California: "The chops have a sweet-salty flavor that is really exciting with the Pinot's bright acidity."

