Grilled Pork Chops

Brine

1/4 cup kosher salt

1/4 cup sugar

4 cups water

4 center cut pork chops

Rub

3 Tablespoons paprika

1 teaspoon each onion powder, garlic powder, cumin, ground mustard and pepper

Combine brine ingredients and stir until salt and sugar are dissolved. Add pork chops and refrigerate 8-12 hours.

Remove pork chops from brine and pat dry with paper towels. Combine rub ingredients. Sprinkle over both sides of pork chops.

Grill chops until thermometer reads 145 degrees.