

Rosemary Apple Infused Pork Chops

This recipe is dependent on size and amount of pork chops*

[Live. Life. Simple's: Freeze Dried Pork Chops infused w/ Apple & Rosemary](#)

Ingredients:

Pork Chops
(no thicker than ½")

Rosemary
Minced garlic
Broth of your choice
3-4 tbsp pure apple juice
+ additional for later

Sliced apples (optional)



Directions:

1. Trim all fat from pork chops. If the chops are thick, cut them the long way to make them no more than ½" thick to prevent not drying and for easy rehydration. Remove all bones
2. in a bowl or dish, lay down sprigs of rosemary, followed by the pork chops.
3. Then add several tablespoons of minced garlic on top, add apple juice and then submerge pork chops in broth.
4. If you are using a vacuum chamber sealer, use the marinade function to marinate chops, otherwise allow them to marinate for several hours.
5. Put the marinade and meat into a sous vide bag or if using a slow cooker add all contents to the slow cooker pan. Add optional apple slices at this time.
6. If sous vide cook for 2 hours on 140 degrees, if slow cooker, cook until you reach 140 degrees on the chops
7. Place pork chops pre-cut parchment paper lined tray, add liquid to ice cube trays or molds and pre-freeze
8. Freeze dry
9. Mix together additional apple juice and freeze dried marinade cubes with water.
10. If you have a vac chamber sealer, rehydrate chops in it with warm liquid mixture, otherwise let sit for 3-5 minutes.
11. Once pork chops are rehydrated, you can pan finish or grill finish with oil or butter for 30 seconds on each side for a crisp exterior

Cycle Time: 33 hr 14 min

Rehydration: Mix additional apple juice with cubed marinade and heat. Add back to pork chops and let sit for 3-5 minutes until fully rehydrated



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray