

# IPA CITRUS RUB DRY BRINED PORK CHOP RECIPE



Potato Salad with Bacon, Dill Pickles, Eggs, HALF the carbs AND a creamy mayo/sour cream dressing! This Potato Salad is THE BEST side dish! HALF of the carbs of regular potato salads with SO MUCH FLAVOR! The recipe also includes LOW CARB AND ALL CARB OPTIONS!



## IPA CITRUS RUB DRY BRINED PORK CHOP RECIPE

Prep Time: 10 Minutes

Cook Time: 20 Minutes

Total Time: 30 Minutes

## Ingredients

- 4 Pork Chops, bone in & thick cut
- 4 TBSP Castle IPA Citrus Pork & Poultry Rub
- 1 TBSP Kosher Salt
- 2 TBSP Brown Sugar

## Directions

- Mix ingredients together in a bowl and coat all sides of the chops.
- Line a sheet pan with paper towels and place a rack inside.
- Place the chops on the rack and let marinate uncovered in the refrigerator for at least 4 hours or overnight if possible.
- Let the chops sit at room temperature for 30 minutes prior to cooking.
- Grill over direct high heat for 3 minutes per side then remove from direct heat and cook until desired.

## instructions

1. Chop the potatoes into 1-inch pieces. Boil potatoes with cauliflower florets in a pot of salted water until both are tender (about 10-15 minutes). Drain and allow to cool completely.
2. In a large salad bowl, combine the potato, cauliflower, onion, pickles, celery and 1/4 cup of green onion. Toss to combine well.
3. In a smaller bowl, mix together all of the dressing ingredients. Pour over the salad, mixing through until completely coated in dressing. Taste test and season with salt and pepper, if desired. Refrigerate before serving.
4. When ready to serve, top with remaining green onions, bacon and quartered boiled eggs. Garnish with extra dill leaves (optional). (You can also add about 1/4 cup chopped pickles on top to decorate.)

## Notes

### \*LOW CRAB OPTION

To make this salad completely low car, replace all potatoes with 1 extra head cauliflower.

### \*\*ALL CRAB OPTION

For a regular potato salad with all carbs and no cauliflower, replace cauliflower with 1/2 pound/500g extra potatoes.