



## Wild Boar Chops with Juniper, Apples, and Sage

*The citizens of the Kingdom have become adept at hunting a wide variety of local fauna—including wild boar. A wild pig tastes a lot like traditional pork, but the flavor is more complex and savory (and the ones that Ezekiel sent to Negan had a unique flavor all their own). Until the world ends, you should be able to hunt down boar rib chops from specialty butcher shops, or ask your butcher to special-order them for you. You can also substitute pork rib chops for boar if necessary.*

PREP TIME: 4½ HOURS, MOSTLY INACTIVE

COOK TIME: 20 MINUTES

YIELDS: 4 SERVINGS

4 cups water, divided	2 tablespoons olive oil
4 tablespoons salt, plus more for seasoning the meat	¾ cup chicken broth
½ teaspoon juniper berries, crushed	½ cup apple cider
½ teaspoon black peppercorns	1 tablespoon Dijon mustard
1 bay leaf	1 Granny Smith apple, peeled, cored, and sliced
2 cloves garlic, crushed	½ large sweet onion, sliced
4 wild boar rib chops	2 tablespoons fresh sage, roughly chopped
Ground black pepper	

1. In a medium saucepan, bring to a boil 1 cup of the water with 4 tablespoons of salt, the juniper berries, peppercorns, and bay leaf.
2. Remove from the heat and add the remaining 3 cups of cool water and the crushed garlic. The brine should be about room temperature.
3. Lay the chops out in a shallow roasting pan or baking dish and cover with the brine. The meat should be covered. If not, make additional liquid with a ratio of 1 cup water to 1 tablespoon salt.
4. Brine the chops for at least 30 minutes, ideally 4 hours.
5. Preheat the oven to 350°F.
6. Remove the chops from the brine and pat dry. Season with salt and pepper to taste.
7. Heat a large skillet with 1 tablespoon of the olive oil over medium-high heat. Add 1 or 2 chops, making sure not to crowd them. Sear each side until it is golden brown, about 2 minutes per side. Transfer the chops to a large baking dish or sheet tray lined with parchment. Repeat with the remaining chops.
8. Using a meat thermometer, check the internal temperature of the chops before putting them in the oven. Medium-rare chops should have an internal temperature of about 140°F. Finish the chops in the oven, cooking for another 2 to 3 minutes. The temperature will continue to rise to about 145°F while resting. Let the chops rest for about 5 minutes before serving.
9. While the chops are finishing in the oven and resting, use the pan you seared the chops in to make the sauce. Combine the broth, apple cider, and Dijon mustard, whisking to combine. Set aside.
10. Add the remaining oil to the pan and heat over medium-high heat. Add the apples and cook until they are soft, about 2 minutes, occasionally stirring gently. Remove the apples and set aside.
11. Add the onions and sage, stirring frequently until the onions are soft and begin to brown, about 5 minutes. Remove from the pan and set aside.
12. Deglaze the pan with the broth mixture, stirring to get everything off the bottom of the pan. Simmer the liquid until it has thickened and reduced by about half. Taste and adjust the seasoning if necessary.
13. Divide the rested chops among 4 plates. Top each with some of the apple-onion mixture, then spoon on the sauce.