

Robust Stovetop Pork Chops

- 4 Pork Chops (bone-in or out)
- 1 tbsp Corn Starch
- 1 tsp Chili Powder
- 1 tbsp Onion Powder
- 1 tbsp Minced Garlic
- 1 tsp Smoked Paprika
- ½ tsp Ground Black Pepper
- 1 tbsp Olive Oil
- 1 cup Beef Stock
- 1 tbsp Apple Cider Vinegar
- 1 1/2 tbsp Honey
- 1 ½ tbsp Cold Butter
- Salt and Pepper

These pork chops are so juicy and so easy, it almost impossible to mess them up. They do not require any special ingredients or cooking tools and only take 40 minutes from start to finish. It has all the best qualities for a quick and delicious meal.

And is a great “go to” for those surprise social visits or if you just forgot to plan for dinner and you want something quick, tasty and fulfilling.

Give it a try and let your family or guest just think you spent all day planning and cooking these delicious chops!

Directions

Pat pork chops dry with a paper towel and arranged in a single layer on a protected surface. (I use those flex plastic cutting boards from the \$ Tree, they are easy to sanitize and take up next to no space.)

Season chops generously on both sides with salt and pepper.

Heat a large skillet or cast iron (my preference) pan on med-high heat.

Once skillet is heated and ready, add Olive oil and place pork chops in pan, make sure not to over crowd your pan. Which means you might have to cook chops in batches.

Sear pork chops on both sides, about 5-8 minutes each side.

Remove chops from pan, do not worry if they are not done, they will finish cooking in the sauce. Set pork chops aside on a plate.

Return pan to heat, add beef stock but reserving ¼ cup for slur later. Deglaze the bottom of the pan using a whisk or spatula, scrape the bottom of pan to gather all the bits left behind from pork chops,

Once pan is deglazed, still with a whisk add in all the seasoning and herbs, honey, and vinegar and bring to a simmer.

To make slur, add 1 tbsp corn starch to the ¼ cup of reserved beef stock and mix till it is completely combined. You will need to do this right before adding to sauce.

Once sauce is at a constant simmer, add slur to pan and whisk in completely.

Add seared pork chops back to pan and cover. Let cook for about 20 minutes or till chop reach 165°F internally .

Once chops have reach desired internal temperature, remove pan from heat and add chilled butter to pan and cover.

Allow butter to completely melt, then spoon sauce over chops in pan, cover and rest another 5-10 minutes.

After chops have rested, serve chops with sauce over rice, pasta, or plain.

These chops pretty much go with any vegetable or side.

The

Kitchen



Gypsy

