

Recipe

Seared Pork Chops with Caper Sauce

4 Center cut bone-in pork loin chops

2 tbsp olive oil

Kosher salt and freshly ground black pepper

1 medium shallot, diced

2 tsp garlic, minced

½ cup capers, drained

2 tbsp sherry vinegar

¼ cup chicken stock

1 1/2 tbsp dijon mustard

2 tbsp heavy cream



Directions: Pre-heat oven to 200 f

- Pat chops dry with paper towel, and then generously sprinkle both sides with salt and pepper.
 - In a large skillet, heat oil over medium-high heat
- Add chops and sear on one side for about 4-5 minutes, until golden brown on the bottoms. Flip the chops over and sear the other sides for another 4-5 minutes.
 - Transfer the chops to the oven to keep warm while preparing the sauce
 - Pour all but about 1 tsp of oil from pan and reduce the heat to medium
 - Add shallots and garlic and cook until soft, about 2-3 minutes
 - Add capers and cook for 30 seconds
 - Add the vinegar and cook until slightly reduced, about 2 minutes
 - Add stock, mustard, a pinch of salt and pepper. Cook until slightly thickened, about 2-3 minutes
 - Stir in the cream
 - Taste and adjust seasonings
 - Place chops on plate or platter and pour sauce over them.