



### **Brined & Butter Basted Pork Chops**

Brine in the morning; quick baste for dinner

#### **Quick Brine:**

- 2 cups water
- 1/2 cup Kosher salt
- 1/2 cup granulated sugar
- 1/2 teaspoon fresh thyme
- 2 teaspoons pickling spice
- 1/2 head garlic, sliced open
- 5-1/2 cups crushed ice
- 4 boneless pork loin chops (3/4 inch thick) (5.49 lb.)

#### **Pan Roast Pork Chops:**

- 2 Tablespoons vegetable oil
- 3 Tablespoons unsalted butter
- 2 garlic cloves, thinly sliced
- 1 to 2 fresh thyme sprigs

**Garnish:** Fresh thyme sprig

**Prepare Brine:** Bring water to boiling in medium saucepan. Add salt, sugar, thyme, pickling spice, and garlic. Stir to dissolve salt and sugar. Transfer to a medium bowl; add crushed ice. Stir until brine is cool. Add pork chops; cover; chill in the refrigerator for at least 8 to 12 hours.

**Cook Pork Chops:** Pat chops dry with paper towel. Heat large cast iron or heavy skillet to medium high; add oil. Add chops to hot oil. Sear on one side, without moving at all until golden brown on first side, about 3 to 4 minutes. Flip and sear other side until browned, about 4 minutes.

**Butter Baste:** Check with meat thermometer for internal temperature 135 F degrees. Drain off excess fat; place over medium heat. Add butter, thin sliced garlic, and thyme sprig. Cook until butter is foamy. Carefully tip skillet and using a large spoon, baste chops repeatedly with melted butter until butter is brown and smells nutty, about 2 to 3 minutes.

**Rest & Serve:** Transfer pork chops to plate to rest for 10 minutes. Remove brown butter to small cup. Serve pork chops with lightly browned garlic. Spoon brown butter over chops; garnish with fresh thyme sprig. Temperature should reach 145 F degrees.

**Cook's Note:** Quick Trick: Prepare the brine in the evening, place in the refrigerator. Place the pork chops in the brine in the morning, and when you return for dinner, they are ready for pan frying. By the way, you can use the butter basting flavor with skin-on chicken and fish too.

**About the Recipe:** This is a mouthwatering way to cook pork chops. Brining creates moist, mild flavored chops. Pan roasting is an efficient way to quick cook the meat. If using thicker chops, just finish baking in 450 F degree oven. The flavor trick is butter basting since it smothers the meat with flavor.