Rustic Garlic-Balsamic Pork Chops

Description

Nice, thick, bone-in pork loin chops are so flavorful on their own they don't need too much in the way of seasoning. Here I have pan-seared the chops in garlic-scented oil, and added just a splash of balsamic vinegar to give them a little bit of zing.

Summary

Yield: 4
Prep Time: 20 minutes
Category: Meats
Cuisine: American

Ingredients

- 4 1 inch bone in pork loin chops
- 6 clove garlic peeled and smashed
- 3 tbsp balsamic vinegar

Instructions

Drizzle both sides of the chops with olive oil and season liberally with salt and pepper.

Using a heavy skillet large enough to hold all the chops in a single layer, heat an additional 2 tablespoons of oil over medium heat.

Add the garlic and cook, stirring frequently, until golden in color - do not brown.

Remove the garlic from the pan and raise the heat to medium-high.

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Add the pork and cook until nicely browned, 1-1/2 to 2 minutes per side.

Drizzle the chops with the vinegar and continue cooking until the pork is pale pink in the center, turning several times to coat with the pan juices (3 to 4 minutes more).

Transfer to a serving platter and allow to rest for 5 minutes.