

See my notes below

The Washington Post

Butter-Basted Pork Chops

2 (12-ounce) center-cut, bone-in pork chops, about 1-inch thick

1/2 teaspoon garlic powder

1/2 teaspoon freshly ground black pepper

1/4 teaspoon sea salt

1 tablespoon vegetable oil or another neutral oil

2 tablespoons unsalted butter

Crushed garlic cloves, fresh thyme sprigs, fresh rosemary sprigs and/or fresh sage sprigs

Step 3

Reduce the heat to medium and, using tongs, stand the chops on their side in the pan, fat side down, to render some of the fat, about 1 minute. Lay the chops down on the uncooked side; add the butter, crushed garlic cloves, fresh thyme sprigs, fresh rosemary sprigs and/or fresh sage sprigs; and cook, regularly tilting the skillet and using a large spoon to baste the chops with the butter, until the meat has an internal temperature of about 135 degrees, 4 to 8 minutes (see NOTE). Transfer the pork chops to a cutting board, serving platter or individual plates, cover loosely with foil and let rest for 5 minutes. (During this time, the internal temperature of the meat should rise to 145 degrees, which is considered medium-rare.) Serve hot, with the butter and the aromatics from the skillet poured over the top, if desired.

Step 4

NOTE: Letting the pork chops rest at room temperature before cooking reduces the overall cooking time by a few minutes and ensures a slightly more even cook.



Well, I made this pretty much as described and the results were incredible. I wouldn't have thought something so simple could be so delicious but it was. For the bottom list of optional ingredients I used fresh thyme sprigs for the herb and three cloves of garlic. Couple things that made a big difference:

- I didn't use plastic wrapped supermarket pork chops. An online gourmet meat shop that I use occasionally had heritage pork chops on sale. They were over an inch thick with a thick rind of fat on the outside.*
- Following Kenji's advice on the Serious Eats website, I dry-brined the chops: the evening before, I patted them dry with paper towels and sprinkled them liberally on both sides with kosher salt and some sugar (Kenji believes the stronger meat of pork stands up well to sugar). I then left them UNCOVERED on a rack in the fridge. Doing this makes a huge huge difference.*

The pan drippings were delicious – butter and pork fat with thyme and garlic flavorings OMG. I poured it liberally over the pork chop and pretty much licked the plate.