

SERVES: 02
EST. COST: \$3.25 SERVING

CIDER PORK CHOPS

ACTIVE: 20 MIN
TOTAL TIME: 25 MIN

INGREDIENTS		DIRECTIONS	
2	boneless pork chops – 1” thick	01.	Preheat your oven to 400°F. Pat the pork chops dry with paper towels, then evenly sprinkle each side with 1/4 tsp of kosher salt, a few turns of pepper, and sprinkle 1/4 tsp of sugar on one side.
1 1/2 tsp	kosher salt, divided		
	freshly ground black pepper		
1/2 tsp	white sugar	02.	Grab a cast iron skillet and let it heat up on medium high. Add 1 tbsp of vegetable oil, then both pork chops sugar side down. Sear for 4-5 minutes until deeply browned, then flip them over and pop the skillet in the oven for another 3-5 minutes. The pork chops will be done when they reach about 140°F – it’s ok if you slice one open and it’s a little pink! Well done pork chops = dry pork chops.
1 tbsp	vegetable oil		
3 tbsp	shallots – minced		
1 tbsp	sage – minced	03.	Remove the pork from the skillet, then set the heat to medium. Add the minced shallots and sage, stirring until softened, then pour in 3/4 cups of cider. Cook until the liquid has reduced slightly, about 3-5 minutes.
3/4 cups	apple cider		
3 tbsp	unsalted butter	04.	Once the sauce has done its thing, turn the heat down to low and stir in the butter, remaining 1/2 tsp of kosher salt, and any juices leftover from the pork you set aside earlier. Add the pork chops to coat with the sauce, then thinly slice them with your knife at a 45 degree angle (totally optional, but looks pretty). Divide onto 2 plates, pour the remaining sauce on top, and serve with whatever you want.

EQUIPMENT



Knife



Cutting Board



Cast Iron Skillet



Tongs



Wooden Spoon