

Garlic Thyme Pork Chops

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Ingredients

- ½ tsp sugar
- ½ tsp kosher salt
- 2-4 bone-in pork chops (3/4-1" thick)
- 4 TBSP butter
- 5-6 cloves garlic
- 3 TBSP apple cider vinegar
- 2 TBSP chopped fresh thyme
- ½ tsp fresh cracked black pepper
- 2 TBSP canola or olive oil



Instructions

1. To cure the pork chops: mix together the sugar & salt. Rub mixture all over pork chops and place into zip lock baggie. Refrigerate for at least one hour (or as long as 4 hours).
2. Marinade: Melt 4 TBSP butter in small saucepan. Add the garlic and cook until fragrant, but not brown. Add vinegar, thyme, and pepper. Remove from heat.
3. In an oven proof skillet (I used cast iron), heat the canola oil over high heat. Place pork chops into hot pan and sear until golden brown (approx. 3 minutes per side). Remove pan from heat.
4. Generously baste the chops with the butter/garlic/thyme mixture and place into preheated 375* oven. Cook for 6-10 minutes or until internal temp reaches 140-145* (in thickest part of chop). Do not overcook.
5. Before serving, top with a little fresh chopped thyme.