

PORK CHOPS WITH PAN SAUCE

(Adapted from "Classic Cast Iron")

Makes: 4 servings

2 Tbsp	canola oil
4	(1 to 1-1/2 inch thick) bone-in rib cut pork chops
2-1/2 tsp	kosher salt, divided
1-1/8 tsp	ground black pepper, divided
2 Tbsp	unsalted butter
4 cloves	garlic, smashed
4 sprigs	fresh sage
1 Tbsp	all-purpose flour
3/4 cup	dry white wine
2 Tbsp	water
2 Tbsp	Dijon mustard



1. Preheat oven to 400°. In a 12-inch cast iron skillet, heat oil over medium-high heat. Season both sides of pork with 2 tsp salt and 1 tsp pepper. When skillet begins to smoke, add pork, in batches. Cook until browned, 3-4 minutes per side. Place pork on a rimmed baking sheet.
2. Bake until a meat thermometer inserted in thickest portion registers 140°, 6-8 minutes. Remove from oven and set aside; reserve pan drippings.
3. Wipe remaining oil from skillet. Melt butter in skillet over medium heat. Add garlic and sage; cook for 1-2 minutes. Remove sage from skillet; let drain on paper towels. Stir flour into skillet; cook for 1 minute. Whisk in wine, 2 Tbsp water, mustard and reserved pan drippings. Cook, stirring constantly, until thickened, about 5 minutes. Season with remaining ½ tsp salt and 1/8 tsp pepper. Remove from heat.
4. Place pork chops in skillet, spooning sauce over chops. Sprinkle with sage. Serve immediately.