

Pan Roasted Double Cut Pork Chops with Peppercorn Crust

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2		double cut bone-in pork chops
3	tablespoons	vegetable oil
2	teaspoons	kosher salt
2	tablespoons	coarsely ground black pepper sauce
1		shallot - minced
1/2	cup	brandy
1	cup	heavy cream
1	tablespoon	green peppercorn - lightly smashed
2	tablespoons	unsalted butter
3	tablespoons	flat leaf parsley - chopped

Preheat oven to 375. Rub a little oil on both sides of each chop. Mix black pepper and salt together in a small bowl then pour onto a flat plate. Press each side of chops to coat evenly.

Heat a large cast iron pan over high heat. Once lightly smoking, add chops to pan and leave undisturbed to sear for 4-5 minutes. Turn the chops over then place in oven to roast for 7-8 minutes.

Remove from oven and set chops aside on a platter to rest. Return pan to stovetop on medium heat and add shallots and green peppercorns and saute until translucent. Move pan away from heat, pur brandy in to deglaze, and set back over heat. Simmer for 30-40 seconds then add heavy cream and reduce for 1 minute until slightly thickened. Add butter and swirl to dissolve evenly. Season to taste and pour over chops.