

Sauteed Spice Rubbed Pork Chops with Pan Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Spice Rub
2	tablespoons	paprika
1	tablespoon	chile powder
2	teaspoons	cayenne pepper
2	tablespoons	garlic powder
2	tablespoons	brown sugar
1	tablespoon	ground cumin
1	tablespoon	dry mustard
1	teaspoon	ground sage
1	teaspoon	dried oregano
1/4	cup	salt
1	tablespoon	freshly ground black pepper
		Pan Sauce
2	teaspoons	garlic - finely chopped
1/2	cup	vermouth
1/2	cup	chicken or beef stock
1	teaspoon	chopped fresh herbs such as sage, rosemary, thyme, savory or dill
		salt and freshly ground pepper, to taste

Make rub: Mix all rub ingredients together.

Coat the chops generously with spice rub and let marinate for up to 2 hours at room temperature or overnight in the refrigerator. Let meat come to room temp before cooking. Scrape off excess rub and pat dry.

In a largem heavy skillet, heat the oil over high heat. When the pan is hot enough to sear the chops but not burn them, add the chops. They should make a gentle hissing sound. Sear chops for 1-2 minutes, until they begin to brown, then turn and sear for 1 more minute.

Reduce heat so the chops still sizzle. Cover pan and cook for 3-4 minutes more on other side. They should read 145. Remove chops, tent with foil and let rest 5 minutes.

Pour off all but 1 tablespoon fat from pan, leaving any meat juices. Adjust heat to medium and add garlic. Stir, cook for 30 seconds, then add remaining ingredients, scraping bottom of pan. Bring sauce to a boil and cook until it turns syrupy. Put chops back in pan and turn several times in sauce. Serve chops with remaining sauce.