

Smothered Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	teaspoon	onion powder
1/2	teaspoon	paprika
		salt and pepper
1/4	teaspoon	cayenne pepper
4		bone-in blade-cut pork chops, 1/2" thick (no more)
1 1/2	teaspoons	vegetable oil
1	tablespoon	unsalted butter
2		onions - halved and sliced 1/4" thick
2	cloves	garlic - minced
1/4	teaspoon	dried thyme
3/4	cup	beef broth
1	tablespoon	beef broth
1		bay leaf
1	teaspoon	cornstarch
1	teaspoon	cider vinegar

Adjust oven rack to middle position and heat oven to 300. Combine onion powder, paprika, 1/2 tspn pepper, and cayenne in small bowl. Pat chops dry with paper towels and rub with spice mixture.

Heat oil in a large skillet over med-high heat until just smoking. Brown chops, 3-4 minutes per side, and transfer to plate. Melt butter in now empty skillet over medium heat. Cook onions until browned, 8-10 minutes. Add garlic and thyme and cook until fragrant, about 30 seconds. Stir in 3/4 cup broth and bay leaf, scraping, and bring to a boil. Return chops and juices to pan, cover, and transfer to oven. Cook until completely tender, about 1.5 hours.

Transfer chops to platter and tent with foil. Discard bay leaf. Strain contents of skillet through mesh strainer into large liquid measuring cup; reserve onions. Let liquid settle and skim fat. Return 1.5 cups to skillet and bring to a boil. Reduce to medium and and simmer until reduced to 1 cup.

Whisk remaining broth and cornstarch in a bowl. Whisk into sauce and simmer until thickened, 1 to 2 minutes. Stir in onions and vinegar. Season with salt and pepper. Pour over chops and serve.