

Spiced Kurbuta Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	ground aleppo pepper
1	tablespoon	sweet hungarian paprika
2	teaspoons	coarse kosher salt
2	teaspoons	whole malabar black peppercorns - freshly ground
1	teaspoon	fresh sage - chopped
4		kurbuta/Berkshire bone-in rib pork chops - 1.25 to 1.5 in thick, 10-12 oz
5	tablespoons	olive oil
1/3	cup	all-purpose flour

Mix aleppo, paprika, salt, pepper and fresh sage in small bowl. Brush pork on both sides with 2 tbsps of oil. Sprinkle generously with all of spice mixture; press to adhere. Spread flour on plate. Dredge pork in flour, shake off excess.

Heat 3 tbsps oil in large ovenproof skillet over med-high heat. Add pork and cook until brown, 3 minutes per side. Transfer skillet to oven and bake until 145.