



ITALIAN SWEET-AND-SOUR PORK CHOPS

4 SERVINGS

40 minutes

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talian agrodolce is a sweet-and-sour combination commonly used with vegetables, but here we borrow the flavor profile and make a quick pan sauce for seared pork chops. Use bone-in chops that

are about $\frac{1}{2}$ inch thick—they're more flavorful than boneless and are thin enough to cook through on the stovetop. We chose red wine vinegar for its bright acidity; we found balsamic vinegar to be too sweet for this.

Don't forget to tent the chops with foil after removing them from the pan to ensure they stay warm while you make the sauce. And don't add the butter all at once when finishing the sauce. Incorporating one piece at a time creates a glossy, lightly thickened consistency. If the sauce breaks and the butter separates, drizzle in a few drops of water while swirling the pan until the sauce is once again shiny and emulsified.

INGREDIENTS

4	CENTER-CUT BONE-IN PORK CHOPS, ABOUT 8 OUNCES EACH AND ABOUT ½-INCH THICK, PATTED DRY
	KOSHER SALT AND GROUND BLACK PEPPER
2	TABLESPOONS GRAPSEED OR OTHER NEUTRAL OIL, DIVIDED
3	MEDIUM SHALLOTS, CHOPPED
2	TABLESPOONS <u>HONEY</u>
¾	CUP <u>RED WINE VINEGAR</u>
3	TABLESPOONS SALTED BUTTER, CUT INTO 6 PIECES
1	CUP LIGHTLY PACKED FRESH FLAT-LEAF PARSLEY, CHOPPED

DIRECTIONS

01	Using a paring knife, make a couple vertical cuts in the silver skin that encircles the meat on each chop; try to cut through the silver skin without cutting into the meat. Season the chops on both sides with 1 teaspoon salt and ½ teaspoon pepper.
02	In a 12-inch skillet over medium, heat 1 tablespoon of oil until barely smoking. Add 2 of the chops and cook until well browned on both sides, turning them only once, 5 to 6 minutes per side. Transfer to a large plate and tent with foil. Repeat with the remaining oil and chops, then transfer to the plate with the first batch.
03	Return the skillet to medium and add the shallots. Cook, stirring occasionally, until browned and slightly softened, 2 to 3 minutes. Add the honey and continue to cook, stirring, until it slightly darkens, about 30 seconds. Add the vinegar and bring to a simmer over medium-high. Cook until reduced to ½ cup, about 2 minutes. Whisk in the butter 1 piece at a time, making sure it's almost fully incorporated before adding another.
04	Off heat, stir in half the parsley. Return the chops and any accumulated juices to the skillet and turn to coat with sauce. Taste, then season with salt and pepper, then sprinkle with the remaining parsley.