



Pork Chops in Lemon-Caper Sauce

From: The New York Times

Serves: 4 time: 35 minutes

This is a family favorite that we love with roasted baby potatoes. I like to use fresh herbs whenever possible at a ratio of 1 tsp dried to 1 tablespoon fresh. I always double the sauce for my family because we like extra sauce! If you do too, then double up on the sauce (s) quantities below. We like these served alongside roasted baby red potatoes.

gather:

- 4 bone-in pork chops (about 8 ounces each)
- kosher salt and freshly cracked black pepper, to taste
- ½ teaspoon dried thyme leaves (s)
- 2 tablespoons olive oil (s)
- 4 tablespoons unsalted butter (s)
- 1 small shallot, minced (about 1 tablespoon) (s)
- 2 garlic cloves, minced (about 1 teaspoon) (s)
- 2 teaspoons all-purpose flour (s)
- 1 cup dry white wine (s)
- 1 ½ cups chicken stock, homemade or low sodium, if store-bought (s)
- 2 tablespoons drained capers (s) – I prefer the non- pareil capers for the best flavor and texture.
- 2 tablespoons minced fresh flat leaf parsley (s) , plus more for garnish
- 1 teaspoon freshly grated lemon zest, plus 2 tablespoons juice (s)

cook:

1. Dry the chops with paper towels, and season aggressively with salt, pepper, and the thyme. Swirl the olive oil into a large skillet, and heat over medium until the oil begins to shimmer. Add chops and cook until well browned on each side and cooked through, about 5 minutes per side. Transfer chops to a plate and cover to keep warm.
2. Drain the fat from the skillet, then melt 2 tablespoons of butter over medium heat until sizzling. Add the shallot and garlic, and sauté until the aromatics soften, reducing the heat if necessary, about 1 minute. Sprinkle in the flour, and cook, stirring, for 2 minutes. Whisk in the wine and chicken stock, raise heat to high and bring to a boil, scraping up the browned bits on the bottom of the pan. Reduce heat to medium-high and cook, uncovered, until the liquid is reduced by half, 7 to 10 minutes.
3. Stir in the capers, parsley, lemon zest and juice. Simmer for 1 to 2 minutes. Stir in the remaining 2 tablespoons of butter until it is melted, and the sauce looks smooth. Nestle the pork chops into the sauce and allow them to warm up for a few minutes. Serve with sauce poured on top and garnish with fresh parsley.

drink:

This was utterly amazing with the 2015 Brisa from Enriquez Estate Wines and would be just as amazing with a crisp citrus forward sauvignon blanc.