

Joe's Not Your Mom's Porkchops















# Instructions

1. Begin by soaking pork chops in apple juice for a half hour up to overnight. Preheat oven to 400 degrees. Allow pork chops to come to room temperature by taking them out of the refrigerator one half hour before cooking. Season each side thoroughly with salt and pepper or up the flavor profile by using Bad Byron's Butt Rub found at Joe's. What's great about this rub? It's versatile with a blend of salt, pepper, onion, garlic, paprika, and chipotle powder. And, it can be used on most anything at Joe's.
2. Heat pan or iron skillet to medium-high heat with two tablespoons of olive oil. When the oil starts to look glossy and the pan just begins to smoke, lay the chops down. Sear each side for two minutes. Keep in mind the color and crust are only forming from this step. The remaining cook time is done in the oven. Once charred, place chops in oven for an additional 8-10 minutes depending on preference from medium rare to well done.
3. After taking the chops from the oven, place back into the original pan. On low heat, add two tablespoons of butter, garlic and thyme. Warm until butter is browned. Spoon over the chop for an additional two minutes. This step will make this or any cut of meat melt in your mouth. Forget the apple sauce. Allow pork to rest for ten minutes, serve and wait for applause.

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