

Pan-Seared 14 Day Dry Aged Pork Chop





Instructions

1. Season pork chops generously with salt and pepper.
2. Heat olive oil in a skillet over medium-high heat.
3. Add pork chops and sear for 4 minutes per side.
4. Add butter and garlic to the pan. Baste the chops for 1–2 more minutes.
5. Let rest for 5 minutes before serving.

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