

Garlic Rosemary Pork Chops

Ingredients

4 Pork Chops (bone-in rib, 3/4 to 1 inch thick)
1 T Vegetable Oil
6 clv Garlic (sliced thin)
1 c Chicken Broth
1/2 t Rosemary (minced, plus 1 sprig)
1 t Red Wine Vinegar
2 T Butter
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. Pat chops dry with paper towels and season with salt and pepper. Heat oil in large skillet over medium-high heat until just smoking. Cook chops until well browned and meat registers 145 degrees, about 5 minutes per side. Transfer to platter and tent with foil.

2. Add garlic to empty skillet and cook until fragrant, about 30 seconds. Add broth and rosemary sprig and simmer, scraping up any browned bits with wooden spoon, until reduced by half, about 5 minutes. Discard rosemary sprig. Add any accumulated pork juices back to pan and whisk in minced rosemary, vinegar, and butter. Pour sauce over chops. Serve.