

Baked Pork Chops with Bourbon Glaze

from the website "The Chunky Chef"

Prep time: 10 minutes

Cook time: 15 minutes

Total Time: 25 minutes (not including brining time)

Brining time: minimum 15 minutes or up to 8 hours

Ingredients

Brine

1-quart warm water

3 tbsp. kosher salt

2 springs fresh rosemary (optional)

Pork Chops

1-1/2 tbsp. vegetable oil

4 boneless pork chops (thick cut, 1-1/2-inches thick)

½ tsp. kosher salt

½ tsp. black pepper

½ tsp. smoked paprika

½ tsp. dried thyme

Bourbon Glaze

1/3 cup bourbon

3 Tbsp soy sauce reduced sodium

3 - 4 Tbsp light brown sugar packed

2 tbsp. apple cider vinegar

4 cloves garlic minced or grated

1 tsp. fresh ginger grated

pinch of cayenne pepper

Slurry

1/2 tbsp. cornstarch

1 tbsp. water

Instructions

Make the Brine

1. Combine all brine ingredients in a large resealable plastic bag (I used a gallon size), or large airtight container. Whisk until combined well. Add pork chops to brine, seal bag or container and refrigerate for at least 15 minutes, or up to 8 hours.
2. When using a bag, I like to place the bag inside a baking dish, so in case the bag leaks, you won't have a giant mess in your refrigerator, it'll be contained in the dish.

Make the Bourbon Glaze

1. Add all bourbon glaze ingredients to a small saucepan and bring to a boil over MED heat, stirring occasionally. Once boiling, reduce heat to LOW and simmer for around 10 minutes, stirring occasionally.
2. Mix slurry ingredients (cornstarch and water) in a small bowl, then add to bourbon glaze and cook another 1-2 minutes, until thickened.

Bake the Pork Chops

1. Preheat oven to 375 F degrees. Remove pork from brine, rinse with cold water, and pat very dry. Discard brine.
2. Season with 1/2 tsp EACH salt, pepper, smoked paprika and dried thyme.
3. Add vegetable oil to large oven-safe skillet and heat over MED-HIGH heat. Once pan is hot, add seasoned pork chops and cook, without flipping or moving, for 2-3 minutes.
4. Using tongs, flip pork chops over, and transfer skillet to the preheated oven.
5. Bake 5 minutes, then flip pork chops back over, return to the oven and bake another 4 minutes, until pork is cooked to 145 F degrees (internal temperature).
6. Remove pork chops to a plate, and cover loosely with foil. Leave to rest for 5 minutes.

To serve, brush or spoon a bit of sauce over the top of each pork chop, serve with remaining sauce on the side.