

Pan-Seared Pork Chops with Sage, Dates and Parsnips
By David Tanis

Yield: 4 servings

Time: 30 minutes, plus at least 2 hours for brining

INGREDIENTS

¼ cup kosher salt (Diamond Crystal), plus more for boiling
2 tablespoons granulated sugar
1 large thyme sprig
4 bone-in pork chops, about 3/4-inch thick (about 2 pounds)
2 pounds parsnips, peeled and cut into 3-inch sticks
2 tablespoons olive oil
4 tablespoons salted butter
12 large sage leaves
12 pitted medjool dates, halved
Freshly ground black pepper, to taste
½ lemon, plus more to taste

1. Brine the chops: Put salt and sugar in a large bowl. Whisk in 4 cups water to dissolve. Add thyme sprig and pork chops. Cover and refrigerate for at least 2 hours or up to overnight. When ready to cook, remove chops from brine and pat dry. Discard brine.
2. Heat oven to 350 degrees. Put a large pot of well-salted water over high heat. When it boils, add parsnips and bring to a brisk simmer. Cook until parsnips are tender, 8 to 10 minutes. Drain parsnips and keep warm.
3. Meanwhile, set a large skillet over medium-high heat and add olive oil. When oil is wavy, sear chops until nicely browned, about 3 minutes per side. (Work in batches if you don't have a large skillet.)
4. Transfer chops to a roasting pan or sheet pan in one layer. Bake for 10 to 15 minutes, until meat is 140 degrees when probed with an instant-read thermometer. Remove from oven and let rest while you make the sauce.
5. Wipe out the skillet and return to medium-high heat. Add butter and let it begin to brown. Add sage leaves and dates, and let sizzle for about a minute. Add pepper and lemon juice, and pull off heat. Taste, and add more pepper or lemon to taste.
6. To serve, place chops and a spoonful of parsnips on warm plates. Spoon butter mixture over chops and parsnips.