

Porchetta Pork Chops
Featured in "This Little Piggy Took a Shortcut,"
By Melissa Clark, *The New York Times*, July 12, 2013

Yield: 2 servings
Time: 20 Minutes

INGREDIENTS

2 bone-in pork chops, 1 1/4 to 1 1/2 inches thick
1 teaspoon coarse kosher salt, plus a pinch
1 lemon
2 garlic cloves, minced
2 tablespoons chopped rosemary
Large pinch red pepper flakes
1/2 teaspoon fennel seeds, lightly crushed
2 tablespoons chopped fennel fronds, more for garnish
2 tablespoons olive oil

PREPARATION

1. Heat oven to 350 degrees. Pat pork chops dry and, using a very sharp paring knife, cut a large pocket into the fat-covered edge of each chop. Season chops all over with 1 teaspoon salt, including inside pockets.
2. Finely grate zest from lemon and put in a small bowl. Cut lemon lengthwise in quarters for serving.
3. Using a mortar and pestle or the flat side of a knife, mash garlic with a pinch of salt until you get a paste. Add to the bowl with the lemon zest and stir in rosemary, red pepper flakes, fennel seeds, 2 tablespoons fennel fronds and 1 tablespoon olive oil.
4. Divide filling between pork chops, stuffing some inside pockets and rubbing the rest on the outside.
5. Heat a large ovenproof skillet over high heat and add 1 tablespoon olive oil. Sear pork chops on one side for 5 minutes, or until golden brown. Gently turn over chops and cook for another minute, then transfer skillet to oven. Cook until meat is just done, about 5 to 10 minutes longer (internal temperature should read 135 degrees on a meat thermometer). Transfer pork chops to a plate, tent with foil, and let rest for 10 minutes before serving. Garnish with fennel fronds and lemon wedges.