

Pork Chops with Jammy-Mustard Glaze  
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Time: 20 minutes

Servings: 4

**INGREDIENTS**

2 tablespoons cherry, fig, peach or apricot preserves, plus more if needed

2 tablespoons whole-grain mustard, plus more if needed

4 (½- to ¾-inch-thick) pork rib chops (1½ to 2 pounds)

Kosher salt and black pepper

2 tablespoons neutral oil (such as canola or grapeseed)

**PREPARATION**

1. In a small bowl, stir together ¼ cup water, the preserves and the mustard. Set near the stove. Pat the pork chops dry, and season all over with salt and pepper.
2. In a large (12-inch) cast-iron skillet, heat the oil over medium-high. Add the pork chops and cook, occasionally pressing down to make good contact with the skillet, until browned, 4 to 5 minutes. Reduce the heat to low, flip the chops and cook until opaque on the other side, 1 to 2 minutes. Pour in the jam-mustard mixture, turn off the heat, and let rest for 5 minutes.
3. Transfer the chops to plates, then return the skillet to medium-low heat and simmer, scraping up browned bits, until the sauce has thickened slightly, 1 to 3 minutes. Taste and adjust seasonings. Every jam is different, so if it's too sweet, add more mustard, salt or black pepper; if it's too salty, add a little more jam; if it's too intense or thick, add a little more water; if it's flat, add salt. Spoon sauce over the pork chops.