

Pork Chops with Radishes and Charred Scallions

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The Durham Hotel, Durham, NC

Yield: 4 Servings

INGREDIENTS

1 tablespoon aniseed or fennel seeds
4 (1-inch-thick) bone-in pork chops (about 4 pounds total), patted dry
Kosher salt, freshly ground pepper
1 teaspoon crushed red pepper flakes
3 tablespoons olive oil, divided; plus more for grill
1 tablespoon fresh lemon juice
1 teaspoon finely chopped rinsed salt-packed anchovy fillet
3 radishes, trimmed, thinly sliced on a mandoline
1/4 cup parsley leaves with tender stems
2 bunches scallions, roots trimmed
A spice mill or mortar and pestle

PREPARATION

Toast aniseed in a dry small skillet over medium heat, tossing often, until fragrant, about 2 minutes. Let cool; coarsely grind in spice mill or with mortar and pestle. Season pork chops all over with salt and pepper; sprinkle with aniseed and red pepper flakes. Let sit at room temperature 30 minutes.

Prepare a grill for medium-high heat; brush grate with oil. Grill chops, moving around on grate to avoid flare-ups, until deep golden brown on both sides and an instant-read thermometer inserted into the thickest part registers 140°F, 8–10 minutes. Transfer chops to a plate and let rest 10 minutes.

Meanwhile, whisk lemon juice, anchovy, and 2 Tbsp. oil in a medium bowl to combine. Add radishes and parsley and toss to coat.

Toss scallions on a rimmed baking sheet with remaining 1 Tbsp. oil; season with salt and pepper. Grill scallions directly on grate, turning once, until lightly charred, about 2 minutes. Transfer scallions to a platter, set pork chops on top, and scatter radish salad over.