

## Skillet Pork Shops with Dijon-Buttermilk Sauce

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By Lisa Cericola and Patricia S. York

Active Time: 20 minutes

Total Time 30 minutes

Servings 4

### **Ingredients**

1-1/2 tablespoons olive oil

4 (9-oz., 1-inch thick) bone-skin (or boneless) center cut pork chops

1-1/4 teaspoons kosher salt

1/2 black pepper

1 tablespoons unsalted butter

1 medium shallot, finely chopped (about 3 tablespoons)

3 medium garlic cloves, finely chopped (1 tablespoon)

1-1/2 teaspoons all-purpose flour

1 teaspoon finely chopped fresh rosemary, plus more for garnish

1 cup unsalted chicken stock

2 teaspoons coarse-grained Dijon mustard

1/2 cup whole butter milk

Hot cooked egg noodles for serving

### **Directions**

1. Preheat oven to 400°F. Heat oil in a large cast-iron skillet over medium-high. Pat pork chops dry. Sprinkle both sides evenly with salt and pepper. Add pork to skillet. Cook, undisturbed, until bottoms are golden brown, 5 to 6 minutes (pork will not be cooked through). Transfer pork to a plate; set aside
2. Reduce heat under skillet to medium. Add butter to skillet; scrape up brown bits stuck to bottom of skillet using a wooden spoon. Add shallot, garlic, flour, and rosemary. Cook, stirring constantly, until fragrant, about 30 seconds. Stir in stock and mustard. Bring to a simmer over medium. Simmer, undisturbed, until slightly reduced, about 3 minutes.
3. Return pork, browned side up, and any juices to mixture in skillet. Transfer skillet to preheated oven; roast until a thermometer inserted into thickest portion of chops registers 145°F, 6 to 8 minutes. Remove skillet from oven. Transfer pork to serving plates.
4. Return skillet to stovetop; bring mixture to a simmer over medium. Simmer, undisturbed, 2 minutes. Whisk in buttermilk; return to a simmer over medium. Simmer, whisking often, until buttermilk sauce is slightly thickened, 1 to 2 minutes. Serve pork alongside hot cooked egg noodles and buttermilk sauce; garnish with additional rosemary.