

PORK CHOPS WITH MARCHAND DU VIN

Preparation Steps

In a large skillet, heat oil over medium heat.

Sprinkle 1 tablespoon of salt all over pork chops. Add pork chops to skillet, and cook, turning occasionally, until browned on both sides and an instant-read thermometer inserted in center, without touching bone, registers 150°, 10 to 15 minutes. Remove from the skillet, and drain excess fat.

Add broth, wine, and shallots to the skillet. Bring to a boil over high heat; reduce heat, and simmer, stirring occasionally, until thickened and coats the back of a spoon, about 15 minutes. Stir in chives, $\frac{1}{4}$ teaspoon salt, and black pepper.

Spoon sauce over pork. Garnish with chives.



Ingredients

- 2 tablespoons olive oil
- 4 ($\frac{1}{2}$ -inch thick) center-cut pork chops
- 1 tablespoon plus $1\frac{1}{4}$ teaspoons kosher salt, divided
- 2 cups beef broth
- $\frac{1}{2}$ cup dry red wine
- 1 shallot, minced
- 1 tablespoon sliced fresh chives
- $\frac{1}{4}$ teaspoon coarse ground black pepper
- Garnish: sliced fresh chives