

Family Favorites

Pork Chops with Mustard Bourbon Sauce

From Food Network Kitchens

Difficulty: Easy

Prep Time: 5 minutes

Cook Time: 15 minutes

Yield: 4 servings

4 center-cut, bone-in, rib pork chops (about 3 pounds)
2 teaspoons kosher salt
Freshly ground black pepper
2 tablespoons vegetable oil
2 tablespoons unsalted butter
1/4 cup bourbon
1/2 cup low-sodium chicken broth
1 tablespoon grainy mustard
3 tablespoons heavy cream

Preheat a large skillet over medium-high heat, for about 1 minute or until the surface of the pan is uniformly hot. Pat the chops dry, and season the chops on one side with salt and pepper. Add the oil and heat until shimmering. Add the chops seasoned side down and cook until the chops are brown, about 3 to 4 minutes. Add the butter and cook for 1 minute more. Season the top side of the chops, and turn the chops over. Continue cooking until firm and an instant-read thermometer registers 140 degrees F, about 4 to 5 minutes more. Transfer the chops to a plate, tent with foil and set aside to rest.

Pour off any fat remaining in the skillet. Pull the pan from the heat and carefully add the bourbon. Return the pan to the heat and tip the pan slightly to ignite the alcohol.

Cook until reduced by half then add the chicken broth and bring to a simmer, scraping up any browned bits on the bottom of the pan with a wooden spoon. Simmer for 3 minutes, then whisk in the mustard and the cream. Simmer the sauce until it coats the back of a spoon, about 1 to 2 minutes more. Adjust the seasoning with salt and pepper and serve with the pork chops.

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