

Pork Chop with Applesauce

With great pork, there is no need to be too fancy. However, a few tips and twists keep this classic a juicy steak rather than the shoe leather.

Ingredients for 1 Chop (adjust accordingly)

- 1 pork chop (bone-in)
- 1 Tablespoon olive oil
- 1-2 sage leaves, fresh
- 1 clove fresh garlic, thinly sliced

1. Salt a thick pork chop an hour or 2 before cooking. Allow to rest uncovered in fridge. Pat dry with paper towels to thoroughly dry the surface. (Or, if in a hurry, salt the chop seconds before searing).
2. In thick skillet over medium-high heat, briefly sauté the sage and garlic slices in olive oil. Remove and reserve to top the finished chop.
3. Leave oil in the skillet. Add chop to skillet over medium-high heat. Flip every 30 seconds or so until browned and crusty on both sides.
4. Check for doneness. For juiciest and most flavorful chop, cook until internal of just 135-140 (a perfectly safe temperature even according to the USDA and resting will bring up a 135 to 140). If chop is browned but needs a little more cooking, move to a 225 F oven for a few minutes. Allow to rest 5 minutes before cutting.

Pan Sauce for 1 (adjust accordingly):

- 1 Tablespoon of the fat & drippings from the skillet
- ¼ cup of unsweetened or sweetened apple sauce
- 1 Tablespoon additional apple sauce
- ¼ teaspoon black pepper
- 1 Tablespoon unsalted butter, cold
- salt to taste

1. While chop is resting, sauté all the ingredients in skillet over medium-high heat for about 2 minutes until thickened.
2. Remove from heat and stir in cold butter until melted.
3. Add 1 tablespoon more of applesauce and stir until mixed.
4. Taste for salt.
5. Pour over chop and top with the fried sage leaves and garlic slivers.