

Easy Honey Garlic Pork Chops

Ingredients

- 4 pork chops bone-in or boneless
- 1 pinch salt to season
- 1 pinch pepper to season
- 1 teaspoon garlic powder
- 2 tablespoons olive oil (I used canola because higher smoking point)
- 1 tablespoon unsalted butter
- 6 cloves garlic, minced
- 1/4 cup honey
- 1/4 cup chicken broth or water
- 2 tablespoons vinegar (apple cider, rice wine, or any white)
- Parsley (optional, for garnish)

Instructions

- ~~Preheat the oven broiler (or grill) to medium-high heat.~~ Season the chops with salt, pepper, and garlic powder before cooking.
- Heat oil in a pan or skillet over medium-high heat until hot. Sear chops until golden on each side and cooked through (about 4-5 minutes on each side). Transfer to a plate; set aside.
- Reduce heat to medium. Melt butter in the same pan, scraping up any browned bits from the bottom of the pan. Sauté garlic until fragrant (about 30 seconds). Add the honey, water, and vinegar. Increase heat to medium-high and continue to cook until the sauce reduces and thickens slightly (about 3-4 minutes) while stirring occasionally.
- Add pork back to the pan, baste generously with the sauce, ~~and broil/grill for 1-2 minutes or until edges are slightly charred.~~
- Garnish with parsley and serve over vegetables, rice, pasta, or salad.

Baked Pork Chops:

1. Preheat oven to 390°F | 200°C.
2. Sear seasoned chops in a hot oven-proof pan or skillet over medium-high for 2 minutes per side -- get them crisp.
3. Remove chops and make your sauce following the recipe above (Step 3).
4. Baste with sauce and bake in the oven for 10-15 minutes or until you reach your desired doneness.
5. Broil/grill for 2 minutes to get those caramelized edges!

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