



**WHY WE
FLIP IT:** Frequent flipping
produces a golden
brown crust and
a juicy interior—plus
the meat cooks in

less time, so both
sides are in more
constant contact
with the pan. For
the best results, try
this technique with
the thickest, fattiest
chops you can find.



Turn, Turn, Turn

Though it may seem like a counterintuitive practice, extra flipping is the secret to the golden-brown crust on these chops

Your New Favorite Pork Chops

ACTIVE 20 MIN • TOTAL 25 MIN

4 SERVINGS

- 1 Tbsp. vegetable oil
- 2 1½"-thick bone-in pork rib chops
(8–10 oz. each)
- Kosher salt, freshly ground pepper

- 8 sprigs sage
- 2 garlic cloves, peeled, smashed
- 1 Tbsp. unsalted butter

Heat oil in a large skillet over medium-high. Season pork chops all over (including the fat cap) with salt and pepper. Cook pork chops until bottom side is golden brown, about 1 minute. Turn and cook on other side about 1 minute before turning again. Repeat this process, turning about every minute, until chops are deep golden brown and an instant-read thermometer inserted into the thickest part registers

135°, 8–10 minutes (cooking time will depend on thickness of chops).

Remove pan from heat and add sage, garlic, and butter, smashing garlic into butter. Tilt skillet and spoon foaming butter and drippings over pork chops, making sure to baste the fat cap as well as the rib. Transfer pork chops to a cutting board and let rest at least 5 minutes (pork will come to 145° as it sits).

Cut away bone and slice pork about ¼" thick. Serve with any juices from the cutting board spooned over top. *Calories 220 • Fat 16 g • Fiber 0 g*