

Pork Chop Meal

Pork Chops

INGREDIENTS

- 2 to 4 Pork Chops (1 inch thick).....
- 2 tablespoons Olive Oil.....
- 3 tablespoons Land of Lakes Butter.....
- ½ cup White Cooking Wine.....
- 2 to 4 tablespoons of Rib Rub.....

PREPARATION

- Heat oven to 350°. Pat each Pork Chop dry with paper towel. Shake approximately 1 tablespoon of Rib Rub all over each Pork Chop, sides included.
- Put 2 tablespoons Olive Oil into oven proof skillet. Heat oil over medium high heat until oil easily slides across skillet, do not let oil start smoking.
- Place Pork Chops into skillet. Let each Pork Chop cook until bottom is caramelized, approximately 5 to 7 minutes. Turn Pork Chops over and cook an additional 3 to 5 minutes. Reduce heat to medium.
- Divide 3 tablespoons of Butter and drop around the sides of the Pork Chops. Pour in ½ cup of White Cooking Wine. Turn heat off of stove and place skillet into oven. Leave in oven 5 to 7 minutes. Remove Pork Chops from skillet to rack to drain and rest for 3 to 5 minutes.
- Place skillet back over medium high heat and reduce liquids by half. Remove skillet from heat and spoon remaining liquid over Pork Chops. Serve.

SERVES 4 to 6.