

# COOK'S ILLUSTRATED.COM Recipes That Work

[Magazine Index](#)

SEARCH

GO

[New Features](#)

## America's Test Kitchen

[Printer Friendly](#)

**Friends: 333**

### Thick-Cut Pork Chops with Garlic and Thyme Pan Sauce

The goal of this recipe was to create a thick-cut pork chop with a juicy interior and a flavorful caramelized exterior.

#### Thick-Cut Pork Chops with Garlic and Thyme Pan Sauce

Be sure to buy chops that are the same thickness so they cook uniformly. We prefer natural to enhanced pork (pork that has been injected with a salt solution to increase moistness and flavor) for this recipe. The step of salting the pork for 45 minutes improves the flavor and juiciness, but is not absolutely necessary (especially if using enhanced pork). If you choose not to salt the pork make sure to season it with salt before cooking.

#### Chops

- 4 bone-in rib loin pork chops, 1 1/2 inches-thick (about 12 ounces each)
- 4 teaspoons kosher salt
- Ground black pepper
- 1 - 2 tablespoons vegetable oil

#### Sauce

- 1 large shallot, minced (about 1/4 cup)
- 2 medium garlic cloves, minced or pressed through garlic press (about 2 teaspoons)
- 1/2 cup dry white wine
- 3/4 cup low-sodium chicken broth
- 1 teaspoon minced fresh thyme leaves
- 1/4 teaspoon white wine vinegar
- 3 tablespoon unsalted butter
- Table salt and ground black pepper

- For the Chops: Pat pork chops dry with paper towels. Using sharp knife, cut 3 slits, about 1 inch apart, through outer layer of fat and connective tissue. Sprinkle entire surface of each chop with 1 teaspoon salt. Place chops on wire rack set in rimmed baking sheet and let stand at room temperature for 45 minutes.
- Meanwhile, adjust oven rack to middle position and heat oven to 275 degrees. Season chops liberally with pepper; transfer baking sheet to oven. Cook until instant-read thermometer inserted into center of pork chop, but away from any bone, registers 120 to 125 degrees, 30 to 45 minutes.
- Heat 1 tablespoon oil in 12-inch heavy-bottomed skillet over high heat until smoking. Place two pork chops in skillet and sear until well-browned and crusty, 1 1/2 to 3 minutes, lifting once halfway through to redistribute fat underneath each chop. (Reduce heat if fond begins to burn.) Using tongs, turn pork chops and cook until well browned on second side, 2 to 3 minutes. Transfer chops to clean rack and repeat with remaining two pork chops, adding extra tablespoon of oil if pan becomes dry. Reduce heat under pan to medium. Use tongs to stand 2 pork chops on their sides. Holding pork chops together with tongs, return to skillet and sear sides of chops (with exception of bone side), until browned about 1 1/2 minutes. Repeat with remaining 2 pork chops.
- Return chops to wire rack and let rest, loosely tented with foil, for 5 minutes while preparing pan sauce.
- For the Sauce: Pour off all but 1 teaspoon of oil and return pan to medium heat. Add shallot and garlic and cook, stirring constantly, until softened, about 1 minute. Add wine and chicken broth; bring to simmer,

#### MEMBER LOGIN

E-mail:

Password:

Submit

[Forgot Your Password?](#)

[14-Day Free Trial](#)

#### CooksIllustrated.com

### FREE TRIAL WEB MEMBERSHIP

- 15 Years of Cook's Recipes
- Web-Exclusive Videos
- Updated Product Listings
- Menus and Shopping Lists

Enter E-Mail

GO



### Get your FREE TRIAL ISSUE

Yes! Send me a FREE TRIAL ISSUE of *Cook's Illustrated*.

Full Name

Address 1

Address 2

City

State

Zip Code

Email (required)

[How we use your email address](#)

Or pay now and get your **FREE Summer Grilling & Entertaining Special Issue** (\$7.95 value)



FREE TRIAL

OR

FREE GIFT

scraping pan bottom to loosen browned bits. Simmer until reduced to 1/2 cup, 6 to 7 minutes. Off heat, stir in thyme and white wine vinegar; whisk in butter 1 tablespoon at a time. Adjust seasonings with salt and pepper. Arrange chops on individual plates and spoon sauce over chops; serve immediately.

*Cook's Illustrated Magazine*  
**THE BEST GIFT  
FOR UNDER \$25**

**GIVE A GIFT** 

**COOK'S ILLUSTRATED  
2007 ANNUAL**

 NOW SHIPPING  
**SAVE  
23%**

**GO**

*Cook's Country Magazine*

 **FREE  
TRIAL  
ISSUE**

**GO**

**THE NEW BEST RECIPE**

 1,000  
FOOLPROOF  
RECIPES  
**SAVE  
30%**

**GO**

**THE BEST OF AMERICA'S  
TEST KITCHEN 2008**

 NOW SHIPPING  
**SAVE  
30%**

**GO**

[Contact Us](#) | [Media Contact](#) | [About Us](#) | [Join Our Website](#) | [E-mail Newsletters](#) | [Magazine Subscriptions](#)  
[News & Events](#) | [Jobs](#) | [Web Customer Service](#) | [Magazine Customer Service](#) | [Privacy Policy](#) | [Site Map](#)