

HONEY GARLIC PORK CHOPS

Adapted from the kitchn | Ingredients found in your surprise meat share are indicated by a ★



INGREDIENTS

4 cloves fresh garlic
3 tbsp Elmwood honey
2 tbsp water
1 ½ tsp apple cider vinegar
1 ¼ tsp kosher salt, divided
¼ tsp red pepper flakes
¼ tsp freshly ground black pepper, plus more for seasoning
3 tbsp fresh parsley leaves, scallions greens, chives, or cilantro
2 bone-in Elmwood pork chops ★
2 tbsp vegetable oil



INSTRUCTIONS

Time: 15 - 20 minutes

1. Very finely chop 4 garlic cloves and place in a small bowl. Add 3 tablespoons honey, 2 tablespoons water, 1 1/2 teaspoons apple cider vinegar, 1/2 teaspoon of the kosher salt, 1/4 teaspoon red pepper flakes, and a pinch of black pepper. Coarsely chop 3 tablespoons parsley leaves.
2. Pat 2 pork chops dry with a paper towel, then season all over with 1 teaspoon of the kosher salt and 1/4 teaspoon black pepper.
3. Heat 2 tablespoons vegetable oil in a medium regular or cast iron skillet over medium-high heat until shimmering. Add the pork chops and sear until deep golden brown and an internal temperature of 135°F, about 4 minutes per side. Transfer the pork chops to a clean cutting board.
4. Reduce the heat to medium-low. Scrape the honey-garlic mixture into the pan (be careful, it will bubble and steam) and cook, whisking constantly, until the mixture begins to thicken and looks glaze-y, about 5 minutes. Taste and season with salt as needed. Return the pork chops and any accumulated juices back to pan, and spoon some of the glaze over the chops. Transfer to a serving plate and pour the glaze over the pork chops. Garnish with the parsley.

Leftovers can be refrigerated in an airtight container up to 4 days.