

FOOD&WINE

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Pork Chop au Poivre with Red Wine–Shallot Sauce



Steak who? This bone-in pork chop riff on the classic French au poivre preparation is so good, we may never go back to beef. Using a blend of peppercorns, not just classic black, adds notes of floral and vegetal spice to this simple dish. Splurge on the Pierre Poivre N.7 from La Boîte master spice blender Lior Lev Sercarz, or grind your own. Be sure to grind the peppercorns just before cooking to release the fresh aroma. This recipe is inspired by the peppery pork chop served at Anton's in New York City, which Master Sommelier Natalie Johnson loves as a special weeknight dinner, especially paired with a Corsican red wine.

Active: 25 mins

Total: 35 mins

Yield: 2

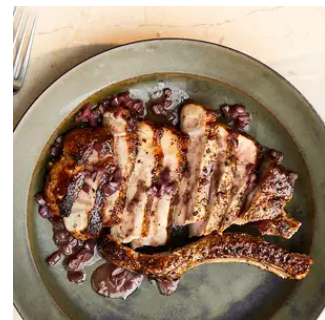


Photo by Victor Protasio / Food Styling by Torie Cox / Prop Styling by Claire Spollen

Ingredients

1 (1-pound) bone-in pork loin chop (1 inch thick)

1 teaspoon kosher salt

1 teaspoon freshly ground peppercorn blend

2 teaspoons neutral oil (such as grapeseed)

3 tablespoons unsalted butter, divided

1 small shallot, chopped

1/4 cup (2 ounces) dry red wine

Directions

Step 1

Preheat oven to 350°F. Place pork chop on a plate; pierce with a fork at 1/4-inch intervals. Flip pork, and pierce opposite side. Press salt and peppercorn blend evenly onto both sides.

Step 2

Heat oil in a 10-inch ovenproof skillet over high. Add pork chop; cook until browned, about 3 minutes per side. Transfer skillet with pork to preheated oven. Roast until a thermometer inserted in thickest portion of meat registers 130°F, about 10 minutes.

Step 3

Remove skillet from oven; transfer pork to a plate or carving board. Return skillet to heat over medium; add 1 tablespoon butter, and let melt. Add shallot; cook, stirring occasionally, until aromatic and translucent, about 1 minute. Add wine; bring to a simmer over medium. Simmer undisturbed until

Steamed baby Yukon Gold potatoes, for serving

reduced by half, about 3 minutes. Add remaining 2 tablespoons butter; remove from heat, and swirl skillet until butter is melted and emulsified into sauce. Carve pork; serve with sauce and potatoes.

Notes

Peppercorn blend is available at laboiteny.com.

Suggested Pairing

Peppery, herbaceous Corsican red.