

## **Pan Roasted Pork Chops with Braised Cabbage**

*Serves 4 – 6*

Adapted from Michael Symon

- 1 Cup diced bacon
- 1 yellow onion, thinly sliced
- 1 large cabbage, cored and leaves cut into thin slices
- Kosher salt
- 12 oz hoppy beer
- 2 Tb cider vinegar
- 2 Tb brown mustard
- 4 thick-cut pork chops
- Olive oil
- Kosher salt and black pepper
- Minced flat leaf parsley for garnish

45 or 50 minutes before you want to eat – Preheat oven to 375. Place pork chops on the counter while you prepare the cabbage. Heat a large Dutch oven or heavy-bottomed pan over medium-high heat. Add the bacon and cook for about 5 minutes, stirring frequently. Add the onion and cook until the onions are soft – about 5 minutes. Add the cabbage and a large pinch of salt. Stir to combine everything and cook for about 3 minutes. Add the beer, vinegar, and mustard. Bring to a simmer, then reduce heat to low and cover.

30 minutes before you want to eat – season pork chops with salt and pepper on both sides. Place a cast iron skillet over medium high heat. When the skillet is hot, add some olive oil and immediately add the pork chops. Cook for about 3 minutes (until lightly browned) and flip them. Cook another 3 minutes, then transfer the skillet to the oven. Cook until the pork reaches an internal temperature of 135 – 140 degrees – about 10 minutes. Remove from oven, transfer to a plate, and loosely tent with foil. Allow to rest of 10 - 15 minutes. Serve with the braised cabbage.