

PORK-ON-PORK CHOPS

Last Modified: 04/10/2014

PREP: 30 Min
COOK: 15 Min
STOVETOP OVEN: 400

F EASY

PORK

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	2" + Thick	Center Cut Pork Chops (Bone-In)	Room Temp
		Double-Cut Pork Chops	
1	Pound	Pancetta (Stesa Or Flat Cut)	Diced
OR			
1	Pound	Pepper Bacon (Thick Sliced)	Diced
2	Tbsp	Fresh Thyme Leaves	
1	Tbsp	Fresh Rosemary Leaves	
3	Cloves	Garlic	Peeled
3	Tbsp	Canola Oil	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This is the fastest, easiest, to-die-for dinner you will EVER make.
FACTOID	Pancetta is an Italian Spicy Bacon, made from Pork Belly. American Pepper Bacon is an entirely acceptable substitute.
TOOLS	1) Food Processor OR Blender 2) Large Stainless Steel Skillet (Oven Proof) 3) Large Non-Stick Skillet
PREP	DISH 1) Dice the Pancetta and set it aside. 2) Peel the Garlic Cloves and set them aside. 3) Preheat the oven to 400 degrees with a rack just below center.
1	30 Minutes Before: Remove the Pork Chops from the refrigerator, pat them dry with a paper towel and allow them to sit until they reach room temperature, about 30 minutes.
2	In a food processor, combine the Pancetta, Thyme, Rosemary and Garlic. Pulse until the mixture is finely ground. Set it aside. Liberally season the Pork Chops on both sides with Salt and Pepper.
3	Heat the Canola Oil in a large oven safe skillet over high heat. When the Oil begins to smoke, sear the Pork Chops for about 2 minutes on each side.
4	Place the skillet in the oven to finish cooking the Pork Chops, 5 to 6 minutes. Depending on your oven, of course, and the thickness of the Chops, this should result in a medium to medium-well Chop, still slightly pink in the middle. If you prefer a more well-done Chop, add a minute or 2 to the cooking time.
FACTOID	There has NOT been a single case of Trichinosis (a Parasitic disease) from commercially raised (USDA inspected) Pork in the USA since about 1980. Causes from Wild Game and home raised Pigs are a different story.
5	While the Pork Chops are in the oven, heat a large non-stick skillet over high heat. Add in the Pancetta herb mixture. Turn the heat down to low and continue to cook the Pancetta, stirring continuously to break up any large chunks, until all the fat is rendered and the Pancetta is crispy brown, 8 to 10 minutes.

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SERVE	Serve the Pork Chops, prettiest side up and generously topped with the crispy Herbed Pancetta and rendered fat. Serve while hot and bubbling with a dish of your choice on the side.
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