

Juicy Oven-Roasted Pork Chops

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Recipe source: Emma Christensen for [The Kitchn](#)



Makes 2 to 4 pork chops

INGREDIENTS:

For the brine (optional but highly recommended):

- 3 cups cold water, divided
- 3 tablespoons coarse kosher salt (or 2 1/2 tablespoons table salt)
- Optional flavorings (*highly recommended*): 2 smashed garlic cloves, 1/2 teaspoon black peppercorns, 1 bay leaf

For the pork chops:

- 2 to 4 pork chops — center cut, bone-on, 3/4-inch to 1-inch thick (about 1 pound each)
- Olive oil
- Salt
- Pepper

DIRECTIONS:

Brine the pork chops: If you have time, brining the pork for even a brief period adds flavor and ensures juiciness in the finished chop. Bring 1 cup of the water to a boil, add the salt and optional flavorings, and stir to dissolve the salt. Add 2 more cups of cold water to bring the temperature of the brine down to room temperature. Place the pork chops in a shallow dish and pour the brine over top. The brine should cover the chops — if not, add additional water and salt (1 cup water to 1 tablespoon salt) until the chops are submerged. Cover the dish and refrigerate for 30 minutes or up to 4 hours.

Note: I brined 2 chops for 4 hours which resulted in meat that was just a touch too salty. Recommend brining for no more than 3 hours, and then go very easy on the salt when you season the chops with S+P before searing.

Heat the oven and skillet: Position a rack in the middle of the oven and preheat to 400°F. Place the skillet in the oven to preheat as well.

Season the pork chops: While the oven heats, prepare the pork chops. Remove the chops from the brine; if you didn't brine, remove the chops from their packaging. Pat dry with paper towels. Rub both sides with olive oil, then sprinkle with salt (only a little) and pepper (as much as you like). Set the chops aside to warm while the oven finishes heating.

Remove the skillet from the oven: Using oven mitts, carefully remove the hot skillet from the oven and set it over medium-high heat on the stovetop. Turn on a vent fan or open a window.

Sear the pork chops: Lay the pork chops in the hot skillet. You should hear them immediately begin to sizzle. Sear until the undersides of the chops are seared golden, 3 minutes. The chops may start to smoke a little — that's ok. Turn down the heat if it becomes excessive.

Flip the chops and transfer to the oven: Use tongs to flip the pork chops to the other side. Immediately transfer the skillet to the oven using oven mitts.

Roast the chops until cooked through: Roast until the pork chops are cooked through and register 140°F to 145°F in the thickest part of the meat with an instant-read thermometer. Cooking time will be 6 to 10 minutes depending on the thickness of the chops, how cool they were at the start of cooking, and whether they were brined. Start checking the chops at 6 minutes and continue checking every minute or two until the chops are cooked through.

Rest the chops: Transfer the cooked pork chops to a plate and pour any pan juices over the top (or reserve for making a pan sauce or gravy). Tent loosely with foil and let the chops rest for at least 5 minutes before serving.