



CAFE THOMPSON RECIPE

BONE-IN RIBEYE PORK CHOP

A bone-in ribeye pork chop is a cut of pork, similar to a beef ribeye steak, known for its rich flavor and tenderness. The bone adds a visual appeal and some flavor, and the bone-in cut also helps to keep the meat juicy during cooking.

SERVES 6

INGREDIENTS

- 2 tablespoons olive oil
- 6 bone-in pork loin chops
- Salt and fresh ground black pepper, to taste
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 8 tablespoons butter, melted
- 4 cloves garlic, minced
- Chopped fresh parsley, for garnish

DIRECTIONS

Preheat the oven to 375 F.

Heat the olive oil in an oven-safe 12-inch skillet (preferably cast-iron skillet) set over medium-high heat.

Pat dry the pork chops with paper towels.

Season the pork chops with salt, pepper, onion powder, paprika, oregano and thyme.

Sear the pork chops for about 3 minutes per side, or until browned.

Do not crowd the skillet with the pork chops while browning them. If the skillet is too small, brown the pork chops in batches.

In a mixing bowl, combine the melted butter and garlic.

Remove the skillet from the heat and pour the garlic-butter sauce over the pork chops.

Cook in the oven for about 12 to 15 minutes, or until cooked through, and the internal temperature registers at 145 F. Cooking time will vary depending on the thickness of the chops.

Baste with the butter sauce halfway through cooking.

Remove from the oven and transfer the pork chops to a serving plate; let rest for 5 minutes before cutting.

Spoon the butter sauce over the pork chops, garnish with parsley and serve.

Side dishes

Roasted Artichoke
Pea Shoot
Roasted Potatoes

