

Juicy 15-Minute Pork Chops

from Kitchen Cici

Ingredients:

- 2 thick cut pork chops
- salt & pepper

For the marinade:

- ½ cup soy sauce
- ¼ cup milk
- ¼ cup water
- 1 tbsp sugar

For the sauce:

- leftover marinade
- 1/8 cup water + 1 tsp cornstarch
- 1 tbsp butter
- dash of sugar
- dash of vinegar
- dash of dijon mustard

Steps:

0. Prepare the meat; marinate overnight or at least 20 minutes. You can also stab it multiple times and pound it with a tenderizer.
1. Preheat oven to 300F. Heat skillet on medium-high and pour in a good layer of oil.
2. Season the pork chops with salt and pepper and put in the skillet.
3. Brown one side (2 minutes), then melt the strip of fat on the edge (1 minute), then brown the other side (2 minutes).
4. Put it all in the oven and bake for 3 minutes. Or 1 minute for medium and 5 minutes for well done.
5. Meanwhile, make the sauce. In a skillet, dissolve 1 tsp cornstarch in 1/8 cup cold water. Add in all other sauce ingredients. Simmer until it's nice and thick.
6. Take the pork chops out of the oven and let rest for at least 10 minutes. Do not skip this! Resting meat allows it to retain its juices.