

The 3 Pork Chop Recipes Our Family Actually Requests

1. Simple Garlic Butter Pork Chops



OVEN
375°F

TIME
3-4 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 4 bone-in pork chops (about 1 inch thick)
- 1 tablespoon olive oil
- 3 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1/2 teaspoon dried thyme
- Salt and black pepper to taste

Instructions:

Pat the pork chops completely dry with a paper towel. Season them generously on both sides with salt and black pepper.

In a large skillet, heat the olive oil over medium-high heat. Place the pork chops in the skillet and sear for 3-4 minutes per side, until they have a beautiful golden-brown crust.

Reduce the heat to low. Add the butter and minced garlic to the skillet. Cook for about 1 minute, stirring constantly, until the butter is melted and the garlic is fragrant. Be careful not to burn the garlic.

Spoon the garlic butter mixture over the pork chops. Cook for another 2-3 minutes, or until the pork chops are cooked through and a meat thermometer reads 145°F.

Remove from the skillet and let them rest for a few minutes before serving.

2. Sweet and Tangy BBQ Pork Chops:

Ingredients:

1 tablespoon vegetable oil

1/2 cup ketchup

2 tablespoons brown sugar

2 tablespoons apple cider vinegar

1 teaspoon smoked paprika

Preheat your oven to 375°F (190°C). Pat the pork chops dry and season with salt and black pepper.

In a large oven-safe skillet, heat the vegetable oil over medium-high heat. Sear the pork chops for 2-3 minutes per side.

In a small bowl, whisk together the ketchup, brown sugar, apple cider vinegar, and smoked paprika.

Pour the sauce over the pork chops in the skillet. Place the skillet in the preheated oven and bake for 15-20 minutes, or until the pork chops are cooked through and a meat thermometer reads 145°F.

Remove from the oven and let them rest for a few minutes before serving.

3. Savory Pan-Fried Pork Chops with Onions:

1 large onion, thinly sliced

1 cup chicken broth

1 tablespoon Worcestershire sauce

Pat the pork chops dry and season with salt and black pepper.

In a large skillet, heat the olive oil over medium-high heat. Add the pork chops and sear for 3-4 minutes per side until they have a golden-brown crust. Remove the chops from the skillet and set them aside.

Reduce the heat to medium-low. Add the thinly sliced onion to the skillet and cook for 8-10 minutes, stirring occasionally, until they are soft and caramelized.

Pour in the chicken broth and Worcestershire sauce. Scrape up any browned bits from the bottom of the pan with a spoon. Bring the sauce to a simmer and stir in the dried thyme.

Return the pork chops to the skillet. Reduce the heat to low, cover, and let it simmer for 5-7 minutes, or until the pork chops are cooked through and a meat thermometer reads 145°F.

Serve the pork chops hot with the caramelized onions and savory sauce.

Final Thoughts:

DIRECTIONS

1. Pat the pork chops completely dry with a paper towel. Season them generously on both sides with salt and black pepper.
2. In a large skillet, heat the olive oil over medium-high heat. Place the pork chops in the skillet and sear for 3-4 minutes per side, until they have a beautiful golden-brown crust.
3. Reduce the heat to low. Add the butter and minced garlic to the skillet. Cook for about 1 minute, stirring constantly, until the butter is melted and the garlic is fragrant. Be careful not to burn the garlic.
4. Spoon the garlic butter mixture over the pork chops. Cook for another 2-3 minutes, or until the pork chops are cooked through and a meat thermometer reads 145°F.
5. Remove from the skillet and let them rest for a few minutes before serving.
6. This recipe is so simple and delicious, you'll be making it on repeat. If you're a fan of garlic and butter, you might also like my recipe for easy cheesy chicken sliders with marinara garlic butter.
7. Sweet and Tangy BBQ Pork Chops: This recipe is a perfect solution for when you're craving that classic barbecue flavor without having to fire up the grill. The homemade BBQ sauce is a perfect blend of sweet and tangy, and it caramelizes beautifully on the chops.
8. Ingredients: 4 bone-in pork chops (about 1 inch thick)
9. 1 tablespoon vegetable oil
10. 1/2 cup ketchup

11. 2 tablespoons brown sugar
12. 2 tablespoons apple cider vinegar
13. 1 teaspoon smoked paprika
14. Salt and black pepper to taste
15. Instructions: Preheat your oven to 375°F (190°C). Pat the pork chops dry and season with salt and black pepper.
16. In a large oven-safe skillet, heat the vegetable oil over medium-high heat. Sear the pork chops for 2-3 minutes per side.
17. In a small bowl, whisk together the ketchup, brown sugar, apple cider vinegar, and smoked paprika.
18. Pour the sauce over the pork chops in the skillet. Place the skillet in the preheated oven and bake for 15-20 minutes, or until the pork chops are cooked through and a meat thermometer reads 145°F.
19. Remove from the oven and let them rest for a few minutes before serving.
20. This recipe is a fantastic way to get a smoky, savory dinner on the table. For another delicious one-pan meal with a smoky flavor, you could also try my recipe for Mexican Chicken and Rice Casserole.
21. Savory Pan-Fried Pork Chops with Onions: This recipe is all about developing deep, savory flavor. The pork chops are seared and then simmered in a rich, flavorful sauce with caramelized onions, resulting in a tender and juicy meal that's perfect for a cozy night in.
22. 1 tablespoon olive oil
23. 1 large onion, thinly sliced
24. 1 cup chicken broth
25. 1 tablespoon Worcestershire sauce

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-3-pork-chop-recipes-our-family-actually-requests/>