

Pork Chops With Jackie's Jammy-Mustard Glaze



Ingredients:

2 Tbsp. Jackie's cherry, fig, peach or apricot jam, plus more if needed

2 Tbsp. whole-grain mustard, plus more if needed

4 (½- to ¾-inch-thick) pork rib chops (1½ to 2 lbs.)

Kosher salt and black pepper to taste

2 Tbsp. neutral oil (canola or grapeseed)

Instructions:

In a small bowl, stir together ¼ cup water, the Jackie's Jam and set aside. Pat the Pork chops dry, and season all over with salt and pepper.

In a large (12-inch) cast-iron skillet, heat the oil over medium-high. Add the pork chops and cook, occasionally pressing down to make good contact with the skillet, until browned, 4 to 5 minutes. Reduce the heat to low, flip the chops and cook until opaque on the other side, 1 to 2 minutes. Pour in the jam-mustard mixture, turn off the heat, and let rest for 5 minutes.

Transfer the chops to plates, then return the skillet to medium-low heat and simmer, scraping up browned bits, until the sauce has thickened slightly, 1 to 3 minutes. Taste and adjust seasonings.

Note: Every jam is different, so if it's too sweet, add more mustard, salt or black pepper; if it's too salty, add a little more jam; if it's too intense or thick, add a little more water; if it's flat, add salt. Spoon sauce over the pork chops.

Based on a Recipe from the New York Times Cooking

Jackie's Jams