

Pork Chop with Capers and Caramelized Cabbage

Serves 6 - 8

This recipe is simple, really existing to make the case that high quality meat, seasoned sparingly with salt and pepper is a true luxury. Sure, after slicing it's finished with some capers crisped up in browned butter alongside toasted slivers of garlic, maybe a little lemon, but still—simple. Since it's best practice to waste not, want not, the rendered pork fat is put to good use, searing wedges of cabbage to get caramelized and tender (cabbage is SO GOOD), but fennel, broccoli, turnips or handfuls of hearty broccoli rabe or kale would also work if you're not yet convinced cabbage is the second coming.

Ingredients

2 lb. bone-in pork chop, 1"– 1 ½" thick

Kosher salt, freshly ground black pepper

2 tablespoons olive oil

½ head green, caraflex or savoy cabbage, cut into 2" thick wedges

2 tablespoons unsalted butter

4 cloves garlic, thinly sliced

¼ cup brined capers, drained

A few sprigs thyme, optional

1 lemon, halved for squeezing

Parsley and or dill, tender leaves and stems, optional

Instructions

1. On a large plate or rimmed baking sheet, season the pork chop with kosher salt and freshly ground black pepper (as far in advance as you can. at least 10 minutes, up to 48 hours). If the pork was seasoned in advance, some liquid might have escaped (normal!). Simply blot the chops with paper towels and discard any liquid before searing.
2. Heat olive oil in a large (10–12-inch) skillet over medium-high heat. Once oil is hot (it will start shimmering), add the pork chops, however they fit together. Cook, pressing down with tongs to make sure they make even contact with the skillet, until nicely golden brown, about 5–7 minutes. Carefully flip, and continue to cook, again pressing them into the skillet, another 5 or so minutes. Extra credit but not necessary—carefully turn the pork chops onto their sides, rotating so the glorious fat cap can get a little color for 2–3 minutes. Transfer chops to a large plate, serving platter, or cutting board and set aside while you cook the cabbage.
3. Lower heat to medium. Working in batches as needed, add the cabbage, cut side-down to the skillet (if your pork chops were especially lean, you can always add a drizzle or so more of olive oil). Season with salt and pepper and cook until nicely caramelized and browned, about 3 minutes. Using tongs, flip to cook cabbage till browned on the other side as well, another 3 or so minutes. Transfer cabbage to a large serving plate or platter; set aside.
4. Still on medium heat, add 2 tablespoons butter to the skillet and add capers and garlic, cooking until the butter browns, the capers get frizzled, and the garlic is toasted, 3–5 minutes. Add a few sprigs of thyme if you like, and a drizzle of olive oil as needed to keep things saucy.
5. When ready to serve, carve the meat off the bone, slice it to your desired thickness (I like about ½" thick for pork) and transfer to a platter. Divide the caper brown butter mixture over the meat and the cabbage, squeeze lemon over everything, and finish with a little dill or parsley.

DO AHEAD: Pork can be seasoned up to 48 hours in advance.

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