



## **Pork Chops with Tasmanian DEVIL Mountain Pepper and Orange Sauce**

### Ingredients

4 pork chops, boneless or bone-in, about 1 inch thick (~24mm)  
1 teaspoon (~3 grams) Tasmanian Mountain Peppercorns, medium-coarsely ground salt to taste  
1 teaspoon or so olive oil  
1 cup dry Australian wine or chicken stock  
1 tablespoon (15g) orange marmalade  
2 teaspoons (10g) butter, optional  
1 tablespoon fresh orange juice, optional  
1 - 2 tablespoons chopped herbs: parsley, chervil or thyme or combination

Preheat oven to 325°F or 165°C.

Pat chops dry. Sprinkle both sides of chops liberally with medium-coarse ground Tasmanian Mountain Peppercorns and lightly with salt.

Heat a heavy skillet on medium-high for about a minute. Skillet should be large enough so chops have at least an inch of space between them. Use two skillets or sear two at a time if necessary.

Add oil. Sear chops on both sides for a minute or two, then reduce heat and continue cooking for about 3-5 minutes a side, depending on thickness. Cook until internal temperature reaches 145°F or 63°C. Use spatter screen or canted lid if chops are very fatty.

Turn off burner. Remove chops to oven-safe platter or dish and put in preheated oven. Pour off fat from skillet, leaving any browned bits.

Add wine or stock to skillet, then deglaze over medium-high heat, scraping up browned bits. Reduce by half, about 3 minutes.

Add orange marmalade and stir to dissolve. Add butter and stir until melted and incorporated. Stir in a squeeze of fresh orange juice, especially if chicken stock was used.

Add additional salt to taste.

Remove chops from oven, test for desired doneness, and stir any juices into sauce.

Pour sauce over chops, or place them back into skillet and turn to coat to serve rustic-style in the skillet.

Sprinkle chops with herbs and serve.

Great with orange glazed carrots and smashed potatoes.

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