



# Pork Chops With Jammy-Mustard Glaze

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🕒 20 minutes    🍴 4 servings

## Ingredients

2 tablespoons cherry, fig, peach or apricot preserves, plus more if needed

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2 tablespoons whole-grain mustard, plus more if needed

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4 (1/2- to 3/4-inch-thick) pork rib chops (1 1/2 to 2 pounds)

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kosher salt and black pepper

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2 tablespoons neutral oil (such as canola or grapeseed)

## Directions

- 1** In a small bowl, stir together 1/4 cup water, the preserves and the mustard. Set near the stove. Pat the pork chops dry, and season all over with salt and pepper.
- 2** 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.
- 3** 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. 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.