



## Perfect Pork Chops (15 minutes; serves 2)



1 pack Deck Family Farm Pork Chops (bone-in)  
sea salt  
fresh ground black pepper  
cast iron skillet with a lid  
timer

in advance, take chops out of fridge or freezer with adequate time so that they are at room temperature at time of cooking.

1. begin heating skillet on medium-low heat. meanwhile, unpackaged the meat, pat it dry, and generously apply salt and pepper to both sides of the chops.
2. turn the heat up to medium-high. when the pan is searing hot, place the chops down on the pan and set the timer for two minutes thirty seconds. don't move the chops until the timer beeps!
3. flip the chops and, again, set the timer for two minutes thirty seconds. no touching!
4. when the timer goes off, turn the heat to its lowest setting and put the lid on the pan. set the timer for, you guessed it, two minutes thirty seconds.
5. remove and let the chops rest as long as you can resist (without letting them get cold). enjoy!