Foolproof Broiled Pork Chops

Adapted from Cook's Country

BAH Note: If you follow a few easy steps you will be rewarded with the perfect chop. This is really just the method for achieving the perfect chop. You can dress them up with a compound butter (see below) after they come out of the oven. Or not. I think they are absolute perfection in their naked state.

The folks at CC advise that your oven rack should be about 5 inches from your broiler element. If you can't get it this close, or if using the broiler scares the bejeebus out of you, go for more distance between the rack and the broiler. You'll need to cook the chops a little longer but you'll also give yourself a little buffer with that fine line between broiled and charred.

If you are inclined to spice things up, rub the chops with your spice mixture of choice before they go in the oven. Reserve some of the spices and stir them into 2 tablespoons of softened butter. When the chops come out of the oven, slather them with the compound butter before tucking them in to rest.

- 3 tablespoons sugar
- 3 tablespoons kosher salt
- 4 center cut, bone in chops, about 1.5 inches thick
- 6 cups cold water

Combine the sugar and salt in a large bowl and stir until completely dissolved. Add the chops, cover, and refrigerate for 1 hour.

Turn the oven to broil. Remove the chops from the brine, pat dry, and place on a wire rack set inside a rimmed baking sheet. Set the baking sheet on the oven rack and carefully pour 1.5 cups warm water into the bottom of the baking sheet.

Broil for approximately 20 minutes, turning the chops over after about 10 minutes, until they register 140 degrees on an instant read thermometer. Transfer the chops to a platter and rest, loosely covered with foil, for 10 minutes. Let the water and baking sheet cool down in the oven while you enjoy your succulent chops.

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