

## Sous Vide Pork Chops

<http://userealbutter.com/2017/02/05/sous-vidé-pork-chops-recipe/>  
from *Serious Eats: The Food Lab*

4 bone-in pork rib chops (about 1 1/2 inches thick, each)  
kosher salt  
freshly ground pepper  
2 tbsps vegetable oil

Preheat your sous vide cooker to your pork chop target temperature. Kenji gives a chart listing doneness, temperature, and time range.

**Rare** (tender, juicy, a little slippery): 130°F (54°C), 1-4 hours  
**Medium-rare** (tender, juicy, and meaty): 140°F (60°C), 1-4 hours  
**Medium-well** (quite firm, starting to dry out): 150°F (66°C), 1-4 hours  
**Well-done** (firm, a little dry and tough, but moist): 160°F (71°C), 1-4 hours

Pat the pork chops dry and season generously with salt and pepper on both sides. Place the pork chops in sous vide bags or ziploc bags. Seal the bags using a vacuum sealer or the displacement method (for ziploc bags). **The displacement method for ziploc bags:** place the bottom of the bag in the water bath and slowly lower the bag, allowing the water to displace or push the air up and out of the bag. Keep lowering until the seal is an inch or so above the water, but most of the air is out. Seal the bag without letting any water in. Place the bags in your sous vide bath for the amount of time listed above.

Take your sous vide bags out of the bath. Remove the pork chops from the bags and blot excess moisture with paper towels. You can season with a little more salt and pepper, if you like. Turn on your vent and open a nearby window. Set a stainless steel or cast iron skillet on your largest burner and add a tablespoon or two of vegetable oil. Turn the heat to high until the oil begins to smoke. If your pan isn't large enough for all four chops, then just cook two (or one) at a time. Set pork chops in the pan and let sear until browned, about 45 seconds. The pork chop should release from the pan when you lift it – if it sticks, set it back and let it continue searing until it comes off cleanly. Flip the pork chops over until the other side is also seared and releases from the pan easily. Using tongs, hold the chop(s) so that the sides are seared on the bottom of the pan. Remove the chops to a wire rack to rest for a few minutes. Serves 4.