

30-MINUTE SUPPER



PEPPERED PORK CHOPS WITH CELERY ROOT SALAD

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WHY THIS RECIPE WORKS: Salty capers and a kick of cayenne in the celery root salad provide a nice contrast to the red pepper jelly-glazed pork.

- ½ cup mayonnaise**
- 7 tablespoons cider vinegar**
- 2 tablespoons capers, rinsed and minced**
- 2 tablespoons whole-grain mustard**
- Salt and pepper**
- ⅛ teaspoon cayenne pepper**
- 1 celery root (14 ounces), peeled, quartered, and shredded**
- 4 (10-ounce) bone-in pork rib chops, about 1 inch thick, trimmed**
- 1 tablespoon vegetable oil**
- ½ cup red pepper jelly**

1. Whisk mayonnaise, 1 tablespoon vinegar, capers, mustard, ½ teaspoon salt, ½ teaspoon pepper, and cayenne together in large bowl. Add celery root and toss to combine. Pat pork dry with paper towels and season with salt and pepper.

2. Heat oil in 12-inch nonstick skillet over medium-high heat until just smoking. Place chops in skillet in pinwheel formation; cook until golden brown and meat registers 140 degrees, about 6 minutes per side. Transfer chops to plate and tent with foil. Pour off fat from skillet.

3. Add jelly and remaining 6 tablespoons vinegar to now-empty skillet. Cook over medium heat until thick and syrupy, about 3 minutes. Season with salt and pepper to taste. Brush glaze over chops and serve with celery root salad.

TEST KITCHEN NOTE: Use the large holes of a box grater or a food processor fitted with the grating disk to shred the celery root.