



Pork Chops with Dijon Dressing

By Florence Fabricant

TOTAL TIME 30 minutes

Servings 8

INGREDIENTS

20 pork chops, 1/2 inch thick
Salt
freshly ground black pepper
1 teaspoon ground allspice
1 bunch fresh thyme
1 tablespoon grapeseed oil, plus oil for grill
1/2 cup thinly sliced shallots
2 tablespoons Dijon mustard
2 tablespoons soy sauce
Juice of 1 lemon
1/2 cup dry white wine

PREPARATION

1. Season chops on both sides with salt, pepper and allspice. Place thyme sprigs on each. Reserve 1 tablespoon thyme leaves. Put chops in a large bowl or container, making layers, cover and refrigerate overnight.
2. Remove chops from refrigerator. Heat grill and brush grates with oil. While grill is heating, heat tablespoon of oil in a skillet, add shallots and sauté until tender and starting to brown. Stir in mustard, soy sauce, lemon juice and wine. Bring to a simmer. Season with salt and pepper. Stir in thyme leaves. Set aside.
3. Grill chops — with thyme sprigs still stuck to them — just a few minutes a side until lightly browned, in more than one shift if needed, depending on size of your grill. Pile them on a platter. Warm sauce and serve alongside.