

Pork Chops with Vinegar and Sweet Peppers

- 1 cup sugar
- 1/2 cup table salt or 3/4 cup kosher salt
- 4 bone-in pork rib chops, 3/4 to 1 inch thick
- Ground black pepper
- 2 tablespoons olive oil
- 1 large onion, chopped fine
- 1 large red bell pepper, stemmed, seeded, and cut into thin strips
- 1 large yellow bell pepper, stemmed, seeded, and cut into thin strips
- 2 anchovy fillets, minced (about 2 teaspoons)
- 1 sprig rosemary, about 5 inches long
- 2 medium garlic cloves, minced or pressed (about 2 teaspoons)
- 3/4 cup water
- 1/2 cup white wine vinegar, plus optional 2 tablespoons to finish sauce
- 2 tablespoons cold unsalted butter
- 2 tablespoons chopped flat-leaf parsley leaves
- Salt

Dissolve the sugar and salt in 2 quarts water in a large container; add the pork chops and refrigerate 30 minutes. Remove the chops from the brine; thoroughly pat dry with paper towels, season with 3/4 teaspoon pepper, and set aside.

Adjust an oven rack to the middle position; heat the oven to 400°F (200°C). Heat the oil in a heavy-bottomed, oven-safe, 12-inch nonreactive skillet over medium-high heat until the oil begins to smoke; swirl the skillet to coat with the oil. Place the pork chops in the skillet; cook until well browned, 3 to 4 minutes, using a spoon or spatula to press down on the center of the chops to aid in browning. Using tongs, flip the chops and brown lightly on the second side, about 1 minute. Transfer the chops to a large plate; set aside.

Set the skillet over medium-high heat. Add the onion and cook, stirring occasionally, until just beginning to soften, about 2 minutes. Add the sweet peppers, anchovies, and rosemary; cook, stirring frequently, until the peppers just begin to soften, about 4 minutes. Add the garlic; cook, stirring constantly, until fragrant, about 30 seconds. Add the water and 1/2 cup vinegar and bring to a boil, scraping up the browned bits with a wooden spoon. Reduce the heat to

medium; simmer until the liquid is reduced to about 1/2 cup, 6 to 8 minutes. Take the skillet off the heat and discard the rosemary.

Return the pork chops, browner-side up, to the skillet; nestle the chops in the sweet peppers, but do not cover the chops with the peppers. Add any accumulated juices to the skillet; set the skillet in the oven and cook until the center of the pork chops registers 135°F to 140°F (57°C to 60°C) on an instant-read thermometer, 8 to 12 minutes (begin checking the temperature after 6 minutes). Using potholders, carefully remove the skillet from the oven (the handle will be very hot) and cover the skillet with a lid or foil; let stand until the center of the chops registers 145 to 150 °F (65°C) on an instant-read thermometer, 5 to 7 minutes.

Transfer the pork chops to a platter or individual plates. Swirl the butter into the sauce and the sweet peppers in the skillet; taste and stir in the optional 2 tablespoons vinegar, if desired, and the parsley. Adjust the seasonings with salt and pepper, then pour or spoon the sauce and peppers over the chops. Serve immediately.