

Pan Sauce for Pork Chops

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/tyWNj4r-GHI>

Serves 2–3

This pan sauce for pork chops is a quick and flavorful way to turn simple skillet pork into a restaurant-quality meal. Made in the same pan after searing, this creamy sauce combines butter, shallots, garlic, chicken broth, Dijon mustard, and fresh herbs for a rich, silky finish packed with flavor.

Perfect for weeknight dinners, comfort food meals, or elevating homemade pork chops in just minutes.

Ingredients

3 pork chops

2 tbsp (28 g) unsalted butter

1 small shallot, finely chopped

1 clove garlic, minced

1/2 cup (125 ml) chicken broth

Fresh thyme leaves

1 tsp (5 ml) Dijon mustard

1/4 cup (63 ml) heavy cream

Salt and black pepper to taste

Prep Work

Cook the pork chops first and set them aside in a warm place to rest before making the sauce.

Leave the browned bits and oil in the skillet after cooking the pork chops — this fond is what builds deep flavor in the sauce.

Finely chop the shallot and mince the garlic before starting the sauce since everything cooks quickly.

To Make the Sauce

Place the skillet over medium to low heat and add 1 tablespoon (14g) butter to the pan.

Once melted, add the chopped shallot and cook until softened and translucent.

Add the minced garlic and cook briefly until fragrant, about 30 seconds.

Pour in the chicken broth and use a spoon or spatula to scrape the bottom of the pan, lifting all of the browned bits into the liquid.

Add fresh thyme leaves and stir to combine. Allow the broth to simmer and reduce slightly.

Pour in the heavy cream and add the Dijon mustard.

Continue simmering until the sauce thickens and begins to coat the back of a spoon.

Remove the skillet from the heat and stir in the remaining tablespoon (14 g) butter for a smooth, glossy finish.

Taste and season with salt and black pepper as needed.

Spoon the sauce over the pork chops and serve immediately.

To Serve

Serve over pork chops with mashed potatoes, roasted vegetables, rice, or buttered noodles.

Also pairs well with green beans, asparagus, or a simple salad.

Best served warm immediately after preparing.

Tips & Substitutions

Shallots create a milder, slightly sweeter flavor than onions and work especially well in pan sauces.

Do not clean the skillet after cooking the pork chops — the browned bits are essential for flavor.

Heavy cream creates the richest texture, but half-and-half may be substituted for a lighter sauce.

Fresh thyme pairs beautifully with pork, though rosemary or sage also work well.

If the sauce becomes too thick, loosen it with a splash of chicken broth.

Finishing the sauce with butter gives it a silky restaurant-style texture and shine.

Additional Sauce Variations

Turn this into a mushroom cream sauce by sautéing sliced mushrooms with the shallots.

Add a splash of white wine before the broth for extra depth and acidity.

Swap Dijon mustard for whole grain mustard for more texture and bold flavor.

Add crushed black pepper for a peppercorn-style pork sauce.

Stir in grated parmesan at the end for a richer creamy garlic parmesan version.