

Beer-Braised Pork Chops

Tender pork chops infused with the rich flavors of beer, perfect for a hearty and flavorful meal.



Main Dish

45 min

Total time

Intermediate

Difficulty

400

kcal / serving

Ingredients

- 1 pork chop, 1 bottle of beer, 1 onion, 2 cloves of garlic, salt, pepper, olive oil

Steps

- 1 Season the pork chop with salt and pepper.
- 2 In a pan, heat olive oil and sear the pork chop until browned.
- 3 Add chopped onion and garlic, sauté until fragrant.
- 4 Pour in the beer, cover, and let it simmer for 30 minutes.
- 5 Remove the pork chop, let it rest.
- 6 Reduce the beer sauce until thickened.
- 7 Serve the pork chop with the beer sauce on top.