

People

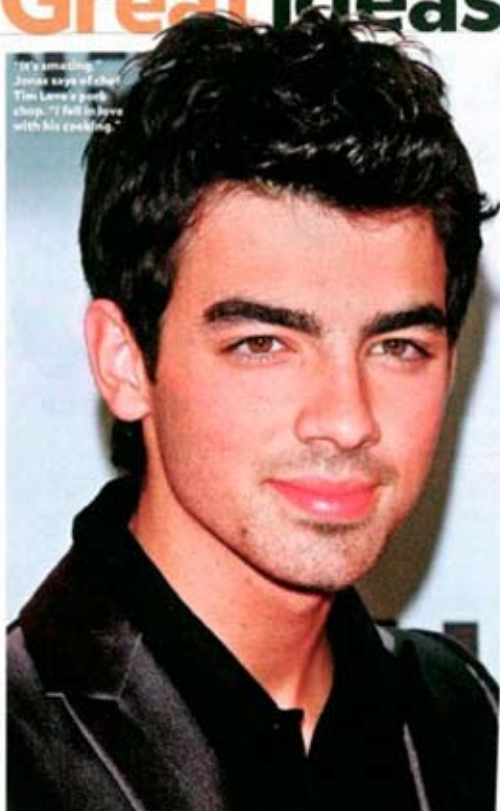


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Great Ideas * Entertaining, Food, Travel and Home

FOOD

It's amazing, Jonas says of chef Tim Love's pork chop. "I fell in love with his cooking."



Joe Jonas... **MY FAVORITE PORK CHOP**

The singer (and part-time Texas resident) reveals the Lone Star State recipe he craves

SEARED PORK CHOPS

- 4 (1½-in. thick) pork chops, bone-in or boneless
- 1 gallon warm water
- ¼ cup chili flakes
- ½ cup salt
- 6 cloves garlic, smashed
- ¼ cup olive oil
- Salt and pepper to taste

1. In a large mixing bowl, mix water, chili flakes, salt and garlic. Add pork chops and let sit for 1 hr. in refrigerator. Remove chops from mixture and pat dry thoroughly.
2. In a heavy cast-iron pan, heat olive oil. Season chops with salt and pepper. Place chops in pan and cook 3 to 4 min. per side. Remove from pan and let rest for 2 min. before serving.



Chef Love owns Fort Worth's Lonestar Lanes and Dave's restaurant.



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