

Meat/Apple Pork Chops

A: 2t thyme
2t pepper
1/2t salt

B: 4 pork chops

C: 5 apples, tart

D: 6T butter

3/4C sugar

1. Combine (A). Pat (B) dry and rub with (A).
2. Peel, core and slice (C) into thick wedges.
3. Place (C) and (D) in heavy skillet over medium heat and saute 20 minutes until apples are beginning to brown. Optionally, add cranberries.
4. Place (B) into oiled skillet and brown over high heat. Reduce heat and turn until fully cooked (do not overcook). Serve with apples.

Servings: 6

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From the kitchen of David and Jennifer Deaven