

Apple-y Braised Pork Chops

Hey, look! It's a savory recipe for real food! This was inspired by a recipe for Cider-Braised Pork Chops in the October/November of Cook's Country Magazine. My version is a bit simpler and, I think, tastier. If you don't have a dutch oven, a heavy saucepan with tight-fitting lid works too. Or, try this in your crock pot and report back.



ingredients:

apple, not too starchy	1	peeled and shredded
medium yellow onion	1/2	thinly sliced
garlic	3 cloves	minced
chicken stock	enough to cover the lot, maybe 3 cups	
thyme	2 pinches	
salt	2 pinches	
black pepper	to taste	
apple cider vinegar	1 teaspoon	
boneless pork chops	3	other cuts would work fine too

Procedure:

1. Preheat oven to 300° F.
2. Rinse meat and pat dry. Heat a little bit of vegetable oil in a dutch oven (or oven-safe saucepan) over medium heat.
3. Brown the meat on both sides, then add onion, apple, garlic, salt, pepper, thyme, and vinegar.
4. Add chicken stock to cover. Cover the pot and bring to a boil, then reduce to a simmer and place in the oven.
5. Cook until meat is very, very tender, about 1 1/2 hours.
6. To serve, spoon delicious apple-and-onion sauce over pork chops, possibly alongside buttered egg noodles and steamed green beans.