

TheRecipeWorks - Pork with Apples

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Serves: 4

3 med Granny Smith apples, peeled, cored, quartered, and sliced
1 small onion, halved and sliced thin
2 Tablespoons lemon juice
1 clove garlic, sliced thin
1 heaping teaspoon dried thyme, or 1 teaspoon fresh thyme
1/2 teaspoon powdered ginger
salt to taste
2 Tablespoons butter
4 boneless (loin) pork chops
plenty of fresh-ground pepper
a splash of lemon juice or white wine.
1 Tablespoon of maple syrup.
cooked egg noodles.

Gently saute the apples, onion, lemon, garlic, and seasonings in butter. Do not let scorch, or garlic will be bitter. Apples should be tender. Set aside.

Add the pork chops to the skillet. Season with plenty of pepper. Saute on both sides until mostly done. Remove from heat, slice into 1/4" thick strips.

Meanwhile, deglaze the pan with a splash of lemon juice or white wine. Return meat and apple mixture to pan, along with maple syrup. Cook over low heat a few minutes, until pork is done.

If desired, thicken with a little cornstarch mixed in a little cold water. Adjust seasonings - it usually needs a little more salt.