



Fall Recipes

APPLE PORK CHOPS

Ingredients

2 tablespoons vegetable oil
1/2 cup chopped onion
4 (1/2-inch thick) pork chops
1/2 teaspoon salt
ground black pepper to taste

2 apples - peeled, cored and sliced
2 tablespoons brown sugar
1/2 teaspoon ground mustard
1/8 teaspoon ground cloves
3/4 cup hot water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in large skillet. Sauté onion in oil for 1 minute, or until tender. Remove onion and set aside. Brown pork chops on both sides in oil.

Place chops in an 8x12 inch baking dish and sprinkle them with salt and pepper. Cover the chops with the apples and cooked onion.

In a small bowl, combine brown sugar, mustard, cloves and water. Pour over chops. Cover and bake in the preheated oven for 30 to 45 minutes. Enjoy!

