

## *Idiot's Kitchen Recipe – Pork Chops with Apples & Onions*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

2 bone-in, center cut, pork loin chops  
1-2 Tablespoons olive oil  
1-2 Tablespoons butter  
1 large onion, sliced  
1-2 large crisp apples, peeled, cored and chopped into chunks  
 $\frac{3}{4}$  cup good beer, brown ale or amber preferred  
 $\frac{3}{4}$  cup apple cider  
1 Tablespoon fresh rosemary, chopped (or 1 teaspoon dried)  
Dash cinnamon  
Dash ground ginger  
Dash nutmeg  
Dash cayenne pepper  
Salt & Pepper

Season the pork chops on both sides with salt & pepper. Heat 1-2 Tablespoons of olive oil over medium high heat in a large pan. Add the chops and brown on both sides. Remove the pork chops to a plate.

Add 1-2 Tablespoons of butter to the pan and add 1 large sliced onion. Sauté the onion over medium high heat until softened but not browned, about 5 minutes. Add 1-2 apples that have been peeled, cored, and chopped into largish chunks. Pour in  $\frac{3}{4}$  cup of good beer and  $\frac{3}{4}$  cup of apple cider.

Return the chops to the pan, bring the sauce to a boil, cover with a lid, reduce the heat, and simmer for 15-20 minutes or until the pork is cooked through. If the sauce is still a bit too runny, remove the cooked chops from the pan and crank up the heat to reduce the sauce.

Serve the pork smothered with apples and onions.

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