

Idiot's Kitchen Recipe

– Quick Smoked Pork Chops with Apples & Onions

Recipe from idiotskitchen.com



Ingredients:

4 smoked pork chops (my store carries Hormel brand...look near the bacon and hams)
1 Tablespoon olive oil
2 Tablespoons butter
1 large onion, thinly sliced
2 firm apples, peeled, cored & sliced
¼ cup water (optional...as needed)
Pepper to taste

Heat 1 Tablespoon olive oil in a large non-stick pan over medium high heat. Add the chops and brown quickly on both sides. Remember these smoked chops come pre-cooked so you do not need to do anything other than give them some color. Remove the chops to a plate and keep warm.

Add 2 Tablespoons of butter to the pan and scrape up any flavorful browned bits left from the chops. Add 1 thinly sliced large onion and cook over medium heat 10-12 minutes until the onion is tender and golden but not too browned.

Peel, core, and slice 2 firm apples and add them to the onions. If your pan is looking dry, add ¼ cup of water to make the apples and onions a bit saucy. Season with freshly cracked pepper to taste.

Return the chops to the pan, cover, and cook 5 minutes until the apples are tender but not mushy and the chops have heated through.

Spoon the apples and onions onto plates and top with a smoked pork chop.

Serves 4 and is great leftover.

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