

Pork Chops with Maple Apples

Ingredients

- 1 teaspoon vegetable oil
- 4 ½ inch thick pork chops or pork tenderloin cut into ½ inch thick slices
- 1 medium onion, peeled and thinly sliced
- ¼ cup sherry
- ½ cup Barred Woods Maple Cider Syrup or regular Barred Woods Maple Syrup
- 3 large Granny Smith apples, peeled, cored and cut into ¼ inch thick slices
- ½ teaspoon salt, plus more to taste
- Freshly ground pepper to taste

Directions

Preheat oven to 350 degrees. Heat the vegetable oil in a large, ovenproof skillet over medium-high heat. Add the pork chops or tenderloin and sear until golden brown, about 1 ½ minutes per side. Place the pork chops on a plate and set aside.

Add the onion to the skillet and cook for 2 minutes, stirring often. Add the sherry and the maple cider syrup or maple syrup and cook, stirring constantly, scraping up any browned bits stuck to the bottom of the pan. Add the apples, ½ teaspoon salt and pepper to taste. Lower the heat and cook for 5 minutes.

Push the pork chops down into the apple mixture and pour any juices accumulated on the plate over them. Cover with foil and bake until the pork chops are tender and cooked through, about 15 minutes. Uncover and season with additional salt and pepper to taste.