



## JERNEJ KITCHEN

# PORK CHOPS WITH APPLES AND ONION

*Pork Chops with Apples and Onion is a fantastic family dinner recipe. Juicy, tender meat served with lip-smacking honey apple, onion sauce.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	60	MINUTES
TOTAL TIME:	70	MINUTES

### PORK CHOPS WITH APPLES AND ONION

900 g (2 pounds) pork chops (bone-in) approx. 4 pork chops

2 tbsp all-purpose flour

2 tbsp butter (for pork chops)

3 tbsp apple cider vinegar

60 ml (1/4 cup) water

1 tbsp butter (for the sauce)

1 shallot

1 onion

3 cloves of garlic

360 ml (1 1/2 cup) vegetable broth or water

1 tsp thyme

1/2 tsp marjoram

1 tsp finely chopped rosemary (fresh or dry)

1 tbsp honey

2 apples

### TOOLS AND EQUIPEMENT

paper towels

baking dish or tray

### PREPARE THE PORK CHOPS

Pat dry pork chops using paper towels and place them on a large plate. Season with salt and pepper. Add flour to a separate plate and coat one side of the pork chops with flour. Don't discard the remaining flour; save it for later.

### SEAR THE MEAT

Place a large pan with butter over high heat. Add the first two pork chops with the floured side down when the butter melts. Sear for 3 minutes on each side or until golden brown. Place the seared pork chops in a baking dish. Repeat the process with the rest of the meat, and transfer it to the baking dish. Add apple cider vinegar and water to a pan and cook for a few seconds to deglaze. Scrape all those delicious flavors from the bottom of the pan, and pour the liquid over the pork in the baking dish.

### COOK THE PORK CHOPS

Add a tablespoon of butter to the same pan and place over medium heat. Peel the shallot, onion, and garlic and cut them into thin slices. When the butter melts, add the shallot, onion, and garlic, and cook for 4 minutes. Then add the remaining flour (1 1/2 tbsp) and continue to cook for 4 minutes. Add the broth or water, stir and bring to a boil. Simmer for 2 minutes, then add the honey, thyme, marjoram, and rosemary. Peel the apples, remove the core, and cut them into wedges. Stir, and add the pork chops and apples. Cover with a lid and cook for 40 - 45 minutes or until the pork chops are tender and juicy.

### SERVE

Divide the pork chops between four plates. Pour the sauce over the meat and add a few cooked apples on the side. Serve with

large pan with a lid

your favorite side dish.