



## *honey apple pork chops*

These apple pork chops are browned in butter, then simmered in the most delicious cider & honey sauce with fresh apples and sage. These chops are the ultimate fall dinner that's quick to make and always gets rave reviews! Serve them alongside other fall favorites such as sour cream mashed potatoes and roasted parsnips for a complete meal.

You can use your favorite type of apple in this recipe. Some great choices include firm apples such as Honeycrisp, Granny Smith apples, Pink Lady, Gala apples or Fuji. Be sure to slice them thin so that they cook quickly.

### **Ingredients**

4 tablespoons butter divided use  
4 bone in pork chops approximately 5-6 ounces each  
1/2 cup + 2 tablespoons apple cider divided use, fresh cider is best  
1 tablespoon Dijon mustard  
1/4 cup honey  
1 teaspoon chopped fresh sage  
2 cups apples cored and thinly sliced such as Pink Lady or Honeycrisp  
salt and pepper to taste.

### **Procedure**

In a large skillet melt 2 tablespoons of butter over medium heat. Season the pork generously with salt and pepper; cook for 6 minutes on each side or until deep golden brown. Add 1/2 cup of cider to the pan and simmer for an additional 6 minutes, or until a meat thermometer inserted into the thickest part of the pork chops registers 145 degrees F.

While the chops are cooking, melt the rest of the butter in another large pan over medium heat. Add the apples, and honey and cook for 5 minutes or until the apples start to soften.

Add the remaining 2 tablespoons of apple cider to the apples, turn the heat to high and cook for 1-2 minutes more. Season the apples with salt to taste.

Transfer the pork chops to a plate. Whisk the mustard and sage into the cider drippings from the pork pan; season to taste with salt and pepper.

Place the apples on the plate with the pork and pour the sauce over the top. Serve immediately.