

One-Dish Pork Chops and Applesauce

Recipes



- 4 thick center cut pork chops, bone-in
- 2 T unsalted butter
- Salt and pepper
- 1/2 large onion, chopped
- 2 large apples, cored, peeled, and sliced
- 2 T Bascom Family Farms 100% pure maple syrup
- 2 T balsamic vinegar
- 1 tsp dried thyme

Preheat oven to 350° F. Salt and pepper both sides of chops. Melt 1 T of butter in large oven-proof casserole dish. Brown chops at high heat for about one minute each side. Remove chops from pan and set aside.

Reduce heat to medium low and melt remaining 1 T of butter in same pan. Add onion and apples and sauté until onions are transparent, about two minutes. Add syrup, vinegar and thyme and reduce heat to low for another five minutes or until apples begin to soften.

Return chops to pan and cover. Place in oven for 20 minutes or until pork is cooked through. Depending on thickness of sauce, remove chops and reduce on oven top for another three minutes and spoon over chops. Season with salt and pepper to taste. Serves four.



For maple product sales and service call: **888-266-6271**
E-mail sales@bascommapple.com

Let Bascom Family Farms be your maple source... you can count on us!

Bascom Family Farms
Brattleboro, Vermont 05302
802-257-8111