

*A recipe from*

# DAD'S COOKBOOK



Rating:



## Pork Chops with Apples

A very old family recipe, which I just made up one day

*Inspiration is a terrible thing. When challenged to "make something with whatever's in the fridge," this is what I came up with.*

*4-5 pork loin chops, ¾ inch thick  
salt, pepper and minced garlic  
¼ cup Worcestershire sauce  
¼ cup Teriyaki sauce  
¼ cup soy sauce  
¼ cup charred pineapple bourbon sauce  
1 Tbsp hoisin sauce*

*1 Tbsp balsamic vinegar  
2 Tbsp lemon juice, plus 2 Tbsp  
2 Tbsp olive oil, plus 2 Tbsp  
1 medium Fuji apple, halved and cored  
6 oz apple juice  
2 Tbsp brown sugar  
zest of one orange*

Wash chops, season with salt and pepper and place in a 1-gallon, resealable plastic bag. In a medium mixing bowl, combine minced garlic and all ingredients down through the balsamic vinegar, then add 2 tablespoons lemon juice and 2 tablespoons olive oil; stir well. Pour marinade into bag and seal bag, excluding air. Knead to coat meat, then double-bag with a second 1-gallon, resealable bag. Refrigerate overnight.

Preheat oven to 375° F. Remove chops from marinade, but don't wash. Reserve ¼ cup marinade for sauce. Using a large, oven-safe skillet, sear the chops in olive oil over medium-high heat for 3-4 minutes per side. Place skillet in oven for 12-15 minutes. Meanwhile, thinly slice the apple halves. When chops are ready, remove them from the oven and place on warmer dish. Place skillet over medium-high heat on stove and add reserved marinade. Scrape with a wooden spoon to release browned bits. Add apple juice, lemon juice, brown sugar and orange zest and stir to combine. Add apple slices and cook with stirring for a few minutes, until soft. Remove apples with a slotted spoon and place on chops. Boil sauce until it thickens, then pour over chops and serve.

Yield: Four to five servings  
Preparation time: 20 minutes  
Marinating time: 1 day  
Cooking time: 25 minutes

