

PORK CHOPS WITH GOLDEN APPLE SAUCE

(Recipe courtesy Rachael Ray on foodnetwork.com)

Wine Suggestion: accompany with a Pinot Noir

(a delicate, floral red wine)

Ingredients:

2 Golden Delicious apples, chopped
2 tsp. lemon juice
2 oz. (handful) of golden raisins
1-inch piece fresh ginger root
3 tbsp. light brown sugar
2 c. apple cider (or apple juice), plus a splash for pan sauce
1/2 tsp. ground cinnamon
1/4 tsp. freshly grated nutmeg

2 tbsp. vegetable or olive oil
4 (1-inch) thick center cut boneless pork loin chops
(6-8 oz each)

Salt and pepper
2 tbsp. butter

Directions:

- Combine first 8 ingredients in a medium pot over high heat & cook until a chunky sauce forms, 10 to 12 minutes, stirring occasionally. If sauce begins to splatter as it bubbled, turn heat down a little, but you want the sauce to reduce & form quickly. Once apples are soft & sauce forms, remove from the heat.
- Heat a large nonstick skillet over medium high heat. Add oil to the pan. Season chops on 1 side with salt & pepper. Using tongs, add chops to hot skillet seasoned side down. Season the top side with salt & pepper. Brown and caramelize the chops 2 minutes on each side, then reduce heat to medium and cook another 5 to 6 minutes, turning occasionally, until juices run clear.
- Remove chops from heat and let them rest a couple of minutes for juices to redistribute.
- Deglaze the pan with a splash of apple cider and the 2 tbsp. of butter.
- Pour pan sauce over chops. Remove ginger from the sauce and top chops with generous portions of warm golden apple sauce.