

Pork Chops and Apples



Ingredients

- 4 (6- to 8-oz.) bone-in pork rib chops (1 to 1 1/4 inches thick)
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 2 Granny Smith apples, cut into 1/2-inch-thick wedges
- 1 medium-size yellow onion, thinly sliced (root end intact)
- 1/3 cup chicken broth
- 1 cup heavy cream
- 1/4 cup Dijon mustard
- 2 tablespoons bourbon
- 8 small fresh thyme sprigs

Preparation

1. Preheat oven to 450°. Sprinkle pork with salt and pepper. Cook in hot oil in a 12-inch cast-iron skillet over medium heat 5 to 6 minutes on each side or until golden brown. Remove from skillet.
2. Add apples and onion to skillet; cook, stirring occasionally, 4 to 5 minutes or until browned. Remove from skillet.
3. Add broth to skillet, and cook 1 to 2 minutes, stirring to loosen browned bits from bottom of skillet. Whisk together cream and mustard; add to skillet, and cook, stirring constantly, 1 to 2 minutes or until bubbly.
4. Remove skillet from heat, and stir in bourbon. Add pork, turning to coat, and top with apples, onions, and thyme.
5. Bake at 450° for 10 minutes or until liquid is just beginning to bubble. Let stand in skillet 5 minutes before serving.