

# Pork Chops Normand

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Ingredients:

1 tbl. olive oil  
4 center-cut pork chops, about ¾ to 1 inch thick  
1/8 cup dry white wine  
2 Granny Smith apples, peeled and cored  
1 tbl. unsalted butter  
¼ cup apple brandy or Calvados  
2 tbl. red currant jelly

Directions:

Preheat oven to 350°. Heat oil in a large skillet, and sauté the pork chops over medium-high heat until lightly browned, 2 to 3 minutes per side. Transfer the chops to a baking dish. Add the wine to the skillet and bring to a boil, scraping up any brown bits. Pour the wine over the chops, cover the dish with aluminum foil, and bake for 20 minutes.

Cut the apples into 1/8 inch thick slices. Melt the butter in a skillet and sauté the apple slices over medium heat, until soft, 3 to 5 minutes. Add the apple brandy or Calvados and currant jelly, and continue cooking until the liquid forms a glaze on the apples, 1 ½ to 2 minutes.

Spoon the apples over the chops and bake uncovered another 5 minutes.

~ Credit: Silver Palate Basics