Pork Chops with Cider-Dijon Pan Sauce

Description

An easy-to-make sauce gives everyday pork chops a flavor boost. You could make this recipe with boneless pork chops, but bone-in chops have more flavor and won't overcook as easily.



Ingredients

- 4 center cut bone in pork chops about 2 lbs.
- 1 kosher salt and pepper
- 2 tbsp butter
- 1 apple, halved cored and diced
- 1 medium shallot finely diced about 1/3 cup
- 1/2 tsp fresh chopped thyme
- 1/2 cup apple cider
- 1/2 cup chicken broth
- 1 tbsp dijon mustard

Instructions

Position a rack in the center of the oven and heat the oven to 425°F.

Line a large rimmed baking sheet with aluminum foil.

Season the chops with 1 tsp. salt and 1/2 tsp. pepper.

Melt the butter in a 12-inch skillet over medium-high heat until the foam subsides.

Working in 2 batches, cook the chops until nicely browned, about 2 minutes per side.

Transfer to the baking sheet and roast until no longer pink near the bone (use a paring knife to check), about 8 minutes.

Meanwhile, lower the heat to medium and add the apple, shallot, and thyme to the skillet and cook, stirring often, until beginning to brown and soften, about 2 minutes.

Summary

Yield: 4
Source: Fine Cooking
Prep Time: 30 minutes
Category: Meats
Cuisine: American
Tags: new pdf

Pork Chops with Cider-Dijon Pan Sauce

Add the cider, scraping any bits off the bottom of the pan, and cook until reduced by half, about 2 minutes.

Add the broth and mustard and continue to cook until slightly reduced, about 2€ minutes.

Remove from the heat and season to taste with salt and pepper.

Serve the sauce over the chops.