

Cider-brined pork chops with sauteed apples

Servings : 6

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------------|
| 4 | cups | apple cider |
| 3/4 | cup | apple cider |
| 4 | tablespoons | kosher salt |
| 1/2 | teaspoon | kosher salt |
| 2 | | bay leaf |
| 2 | cloves | garlic - crushed |
| 1 | teaspoon | red chile flakes |
| 6 | | bone-in pork chops - 3/4" to 1" thick |
| 3 | tablespoons | butter |
| 3/4 | cup | chicken stock |
| 2 | tablespoons | whole grain mustard |
| 1/2 | cup | creme fraiche |
| 1/2 | teaspoon | pepper |
| | | Sauteed Apples |

In a large bowl, mix 4 cups cider, 2 cups cold water, 4 tbsp salt, bay leaves, garlic cloves, and chile flakes. Add pork chops, cover bowl, and chill, turning occasionally, at least 3 hours and up to 1 day.

Preheat oven to 325. Remove pork chops from the brine and blot dry. Melt 2 tbsp butter in a large frying pan over med-high heat. Add pork chops in batches and cook for 3-5 minutes, or until well-browned. Flip chops and brown on other side. Layer chops in a 9x13 baking pan and bake until barely pink in middle, 15-20 minutes.

Meanwhile, pour remaining 3/4 cup cider into the hot frying pan, scraping pan with a wooden spoon to dislodge browned bits. Add the chicken stock, turn the heat to high, and boil until liquid is reduced to 1/2 cup, about 8-10 minutes. Remove from heat and stir in remaining 1 tbsp of butter and the mustard. When sauce is no longer bubbling, stir in creme fraiche. Season with remaining 1/2 tsp salt and the pepper. Remove pork from oven and spoon sauce over chops. Top with sauteed apples.

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Sauteed Apples

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 3 | large | apple - peeled, cored and cut into 1/4" wedges |
| 2 | tablespoons | butter |
| 2 | tablespoons | cider vinegar |
| 1/4 | teaspoon | salt |

In a medium frying pan over medium heat, cook the apples with butter, vinegar and salt. Cook until apples are soft and golden but not mushy, 4-6 minutes.