



## PORK CHOPS WITH APPLE RINGS

- 4 to 6 Pork Chops
- Salt and Pepper to Taste
- 2 Tablespoons Butter
- 2 Tart Apples, Cut Into Rings
- 2 Tablespoons Brown Sugar

### DIRECTIONS

1. Season pork chops with salt and pepper to taste.
2. Sear chops on both sides in melted butter.
3. Arrange apple rings on top of seared pork.
4. Sprinkle with brown sugar.
5. Add just enough water to pan to just surround chops.
6. Cook on the stovetop over low for 45 minutes or in a 350 degree oven until pork reaches desired temperature – 20 to 30 minutes.