

Skillet Pork Chops with Apples and Onions

By Patricia S. York

"Southern Living Magazine," August 13, 2021

Active Time: 30 minutes

Total Time: 45 minutes

Yield: 4 servings

Ingredients

4 (6- to 8-oz.) bone-in pork rib chops (1 to 1 ¼ inches thick)
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
2 tablespoons olive oil
2 Granny Smith apples, cut into ½-inch-thick wedges
1 medium-size yellow onion, thinly sliced (root end intact)
⅓ cup chicken broth
1 cup whipping cream
¼ cup Dijon mustard
2 tablespoons bourbon
8 small fresh thyme sprigs

Directions

1. Preheat oven to 450°F. 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°F for 10 minutes or until liquid is just beginning to bubble. Let stand in skillet 5 minutes before serving.