

Simple Caramel Apple Pork Chops

Servings: 6

Ingredients:

6 boneless pork chops, 3/4-inch thick

3 tablespoons brown sugar

Salt and black pepper to taste

1/8 teaspoon cinnamon

1/8 teaspoon ground nutmeg

3 tablespoons butter

3 medium tart red apples, cored and sliced into 1/2-inch wedges

1/4 cup chopped pecans



Directions:

1. Heat skillet over medium-high heat. Sauté chops, 5-6 minutes, turning occasionally, until both sides are evenly browned. Remove; keep warm.
2. In a small bowl, combine brown sugar, salt, pepper, cinnamon and nutmeg. Add butter to skillet; stir in brown sugar mixture and apples. Cover and cook for 3-4 minutes or just until apples are tender.
3. Remove apples with a slotted spoon and arrange on top of chops; keep warm. Continue cooking mixture in skillet, uncovered, until sauce thickens slightly. Spoon sauce over apples and chops. Sprinkle with pecans.