



Apples and Curried Pork Chops



SERVINGS: 4

PREPPING TIME: 20 MIN

COOKING TIME: 15 MIN

These Curry Pork Chops bring the flavor with bone-in pork chops that are pan seared and then baked in the oven, giving them a golden exterior while finishing them off in the sauce means you get such juicy tender pork. The tasty curry sauce is a mixture of curry powder, onions, apples, broth, cream and a pinch of sugar.

Ingredients

For the pork

- 4 Cheshire Farms Bone-in Center-Cut Pork Chops, thawed
- 3 cups room-temperature water
- ½ cup salt
- 2 tsp curry powder
- 1 tbsp oil
- 1 tbsp butter

For the sauce

- 1 onion
- 1 green apple
- 1 ½ tsp curry powder
- ¾ cup chicken broth
- pinch brown sugar
- ⅓ cup heavy cream



Directions

1. Heat the oven to 350°F.
2. Tenderize the chops by placing the chops on a chopping board and stab them all over with a fork. Turn the chops over and repeat on the other side.
3. For the brine: dissolve the salt in the room temperature water. 3 cups room-temperature water and ½ cup salt. Place the pork chops in the brine and leave for 15-60 minutes. Remove the chops from the brine and pat dry.
4. Rub the pork chops with curry powder and black pepper.
5. Place a cast iron or other heavy skillet on the burner and set to medium high.
6. Heat the oil and butter in a heavy skillet/frying pan over medium-high heat.
7. When the oil is shimmering, place chops in the skillet. Brown the chops (about 2 minutes) then flip and brown the other side.
8. Place the skillet and chops in the oven. Remove from the oven when the chops are 135°F (about 8 to 10 minutes).
9. Make the sauce: Peel and chop the onion, then chop and core the apple. Add these to the skillet you cooked the pork in and cook for 3-4 minutes until softened.
10. Pour in the chicken broth, curry powder, and brown sugar, bring to a simmer and cook for 2 minutes.
11. Add the cream to the pan and bring to a simmer, cook for a couple more minutes.
12. Add the pork chops back to the pan along with any juice that has been collected. Simmer gently for a minute and remove from the pan. Serve with jasmine or basmati rice.