

Pork Chops with Caramelized Apples

New York Apple Country

www.nyapplecountry.com/recipes.htm

Ingredients

4 pork chops, 1½" thick
 4 large New York Empire or Cortland apples, cored, peeled and cut into wedges
 2 teaspoons crushed dried thyme
 1½ teaspoons ground black pepper
 ½ teaspoon salt
 6 tablespoons butter
 ¾ cup sugar

Preparation

Pat chops dry. In a small bowl, mix together thyme, pepper and salt; season both sides of chops; set aside. In a large heavy skillet, melt the butter with the sugar over moderately high heat; add the apples and sauté for 30-40 minutes, until apples begin to brown. Turn apples, cook for 5 minutes more, until they are golden brown and the sauce is thickened. Remove from heat and keep warm.

Heat another heavy skillet over medium-high heat; brush with a little vegetable oil. Add chops and brown on one side, about 4 minutes; turn and brown other side, 4 minutes more. Keep turning chops every couple of minutes until just done (internal temperature will reach 155°F).

Total cooking time for chops will be around 14-18 minutes. Serve chops with apples.

Makes 4 servings



Roast Loin of Pork with Apple Cider-Mustard Sauce

Fly Creek Cider Mill Restaurant & Bakery, Fly Creek, NY

Ingredients

¼ cup sugar
3 tablespoons coarse salt plus more to taste
½ cup water
1 2½ to 3-pound boneless pork loin, most of the fat removed
freshly ground pepper to taste
1 cup New York Chardonnay
¼ cup unsalted butter
⅓ cup chopped shallots
¼ teaspoon minced hot green chili or to taste
4 NYS Northern Spy apples, peeled, cored, and chopped
¼ cup Fly Creek Cider Mill apple cider
1 tablespoon Dijon mustard
1 tablespoon honey mustard
1½ cups heavy cream
juice of ½ lime
1 tablespoon chopped flat leaf parsley

Preparation

Combine the sugar, 3 tablespoons of salt and water in a large re-sealable plastic bag. Add the pork, seal, and shake to help dissolve the sugar and salt. Refrigerate for 1 hour or up to 3 hours. When ready to roast, preheat the oven to 450°F. Remove the pork from the refrigerator and the brine. Pat dry.

Season the pork with salt and pepper to taste and place it on a rack set in a roasting pan. Add the wine along with 1 cup of water. Place in the preheated oven and roast, basting occasionally, for about 1½ hours or until an instant-read thermometer inserted into the thickest part reads 160°F.

While the pork is roasting, make the sauce.

Heat the butter in a heavy bottom saucepan over medium heat. Add the shallots and chili and sauté for 5 minutes or until the shallots are very soft. Add the apples along with the cider, stirring to blend. Lower the heat, cover, and cook for about 10 minutes or just until the apples have softened. Stir in the cream and mustards and season with salt and pepper to taste. Cook, stirring frequently, for about 10 minutes or until the apples are mushy and the liquid has thickened slightly.

Remove from the heat and transfer to a blender (this may have to be done in batches) and process to a smooth purée. Pour the purée through a fine mesh sieve into a clean saucepan. Add the lime juice, stirring to blend. Taste and, if necessary, add additional salt and pepper. Keep warm until ready to serve.

Remove the pork from the oven and let rest for at least 5 minutes before slicing. Using a sharp chef's knife, cut the pork, crosswise, into slices. Place the slices down the center of a serving platter. Spoon the warm sauce over the top, sprinkle with the chopped parsley, and serve.

The brining process keeps the pork looking very pink even when cooked. Please refer to the temperature guide to ensure doneness without over-cooking.

Serves 4

