

Seared Pork Chops with Spiced Apple Chutney

Yield: 10-12 servings

Ingredients

Spiced apple chutney:

- 1 cinnamon stick
- 3 juniper berries
- 3 whole cloves
- 1 oz butter
- 1 ½ lbs diced apple, skins on
- Salt and pepper
- 2 cups apple cider
- 2 tbsp brown sugar
- ¼ cup sugar

Seared pork chops:

- 4 bone-in pork chops
- Vegetable oil, salt, pepper

Directions

Spiced apple chutney:

Make a sachet of the cinnamon stick, juniper berries, and cloves using cheesecloth and twine. Set aside. Heat the butter over medium heat in a large saucepan. Once melted, add the apples. Season with salt and pepper. Saute until caramelized and slightly tender, about 6 minutes. Add the apple cider and sachet. Bring to a boil. Add the sugars and stir until dissolved. Reduce the heat to a simmer and cook until the liquid has reduced to a syrupy consistency. Keep warm until serving.

Seared pork chops:

Preheat the oven to 400°F. While the apples cook, season each side of the pork chops with a generous amount of salt and pepper. Let them sit at room temperature so that they can temper. In a cast-iron skillet (or sauté pan), heat enough oil over medium heat to coat the bottom. When the oil is sizzling hot, place the pork chops in



the skillet. Sear them for about 3-4 minutes per side. Transfer the pork chops to the oven and bake until they reach your desired doneness. Let the chops rest about 10 minutes before serving.

To serve:

Serve each pork chop with a spoonful of apple chutney on top.