

## Seasonal Eating



# Pork Chops Braised with Apples and Prunes

- 2 tablespoons vegetable oil
- 8 boneless center cut pork chops about 3/4" thick
- Salt and pepper
- 1 cup julienned onion
- 2 large golden delicious apples, peeled, cored and thinly sliced
- 1 tablespoon chopped fresh rosemary
- 2 teaspoons minced garlic
- 2 tablespoons brown sugar
- 1 1/4 cups chicken broth
- 1/2 cup quartered, pitted prunes
- 1/2 cup heavy cream

In a large skillet or sauté pan, heat oil. Season chops with salt and pepper and sear in oil until browned on both sides, about 4 minutes. Transfer to a plate. To the fat in the pan, add onions and cook until translucent, about 5 minutes. add the apples, rosemary, garlic, sugar, chicken broth and prunes. Bring to a boil. Return the chops to the pan with any juices on the plate. Cover and simmer until the pork and fruit are tender, about 30 minutes. Remove the pork to a plate and keep warm. Add cream to the pan and bring to a boil. Cook, stirring occasionally until slightly thickened, about 2 minutes. Adjust seasoning to taste with salt and pepper. Serve chops with sauce spooned over the top.