

## Pork Chops with Apples and Onions

Ingredients	Notes
• ½ Tblespoon extra-virgin olive oil	•
• 6 6oz pork chops	•
• 2 large onion peeled and chopped,	•
• 3 garlic cloves peeled and chopped	•
• 2 granny smith apple peeled and chopped	•
• 1 tsp Bavarian seasoning per chop	• Dry mustard, rosemary, garlic, thyme, bay leaves, sage (equal parts)
• Ground black pepper to taste	•
• 1 cup apple juice	•

### Preparation

1. In a large skillet heat ½ tablespoon oil over medium-high heat. Season and brown the pork chops. Remove from pan
2. Add apple juice to pan and stir to lift brown bits. Add chops, apple, onions and garlic to pan. Cover and simmer for 20-30 min
3. Serve chops with apples and onion on top

Serves 6