



Elderberry Apple Pork Chops

6 (1-inch thick) boneless center cut pork chops

1 teaspoon salt

1/2 teaspoon pepper

1/4 cup butter

1 large (1 1/2 cups) onion, coarsely chopped

1 teaspoon finely chopped fresh garlic

2 apples, cored, thinly sliced

1/4 cup lemon juice

1/2 cup Elderberry syrup

2 tablespoon brown sugar

2 tablespoons chopped parsley, if desired

1. Sprinkle both sides of pork chops with salt and pepper. Melt Butter in 12-inch skillet over high heat until sizzling. Add pork chops; cook, turning once, 6-8 minutes or until pork is browned. Remove pork chops from pan; keep warm.
2. *Reduce heat to medium*; add onions and garlic. Cook, stirring occasionally, 1-2 minutes or until onions begin to soften. Add apples and lemon juice; continue cooking 3-4 minutes or until apples just begin to soften.
3. *Reduce heat to low*; return pork chops to pan. Cover; cook 6-10 minutes or until pork reaches an internal temperature of 145°F. and is no longer pink. Remove pork chops from pan; keep warm.
4. Add elderberry syrup and brown sugar to pan. *Increase heat to medium-high*; cook, stirring occasionally, 5-7 minutes or until sauce comes to a boil and thickens.
5. Place apple mixture onto serving platter. Top with pork chops; sprinkle with chopped parsley, if desired.