



# Apple Cinnamon Pork Chops

## INGREDIENTS:

4 Ribeye (rib) pork chops, bone-in, about 3/4-inch thick  
Salt and pepper  
3 tablespoons butter, divided  
2 apples, peeled (optional), cored and thinly sliced  
1 large white onion, halved and thinly sliced  
1 tablespoon maple syrup  
2 teaspoons ground cinnamon  
Pinch ground cayenne pepper  
2/3 cup apple cider  
1/3 cup heavy cream

## DIRECTIONS:

1. Generously season the chops with salt and pepper on both sides. Set aside.
2. In a large skillet over medium-high heat, melt 2 tablespoons of butter. Immediately add the pork chops and cook until brown, about 3 minutes per side. Transfer to a plate and set aside. Let chops rest for 3 minutes.
3. Return the skillet to medium-high heat and melt 1 tablespoon of butter. Immediately add the apples and onion and cook, stirring occasionally, until the onion is translucent, about 5 minutes. Stir in the maple syrup, cinnamon and cayenne. Stir in the apple cider and cream. Add the pork chops, nestling them into the liquid, and cook until the internal temperature of the pork reaches between 145 degrees F. (medium rare), with a 3-minute rest, and 160 degrees F. (medium), 3 to 4 minutes per side.

Serve the chops with the apple mixture spooned on top and a side salad.