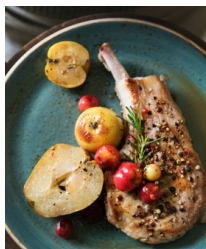




Apple Pork Chops

Ingredients:

- 2 pork chops
- 2/3 teaspoon butter
- salt and pepper, to taste
- 1 apple, unpeeled with cores
- 1/3 teaspoon sugar
- cinnamon
- oil



Directions:

- Cook the chops using oil and 1 teaspoon butter. Season to taste, set aside and keep warm. Slice the apples 1/2" thick and add to the pan with 1 teaspoon butter, the sugar and a few pinches of cinnamon.
- Cook over medium heat for about 10 minutes, turning once or twice until some of the apples are browned. Arrange them around the chops and serve.
- Makes 2 Servings.