



Pork Chop with Hard Cider Gravy

NIBBLEDISH CONTRIBUTOR

Ingredients

Butter

1 pork chop

1/2 granny smith apple

1/2 white onion

1 bottle hard cider

1/2 cup chicken broth or water

Instructions

I got this recipe from 5 Ingredient Fix from the Food Network. The host made it with a pork tenderloin. I used a pork chop and about 1/4 of the recipe, I guess.

Season the pork and sauté in butter in a saucepan. Move it to a plate and sauté the apple, garlic and onion in the pork renderings for 3 to 5 minutes or until soft. Add herbs and salt & pepper to taste.

Stir in ½ of the bottle of cider and the chicken broth. Then add return the pork chop to the pan. Bring to a simmer and then cook on low for 15 minutes.

Remove the pork chop and transfer the onion mixture to a food processor. Process for 1-2 minutes, or until the mixture is

creamed together. Return it to the pan on high heat and add the remainder of the cider and cornstarch. Whisk until uniform. Salt & pepper to taste.