

Apple and pork is one of my favorite combination of flavors. Here is a fail proof way to make the juiciest, sweetest chops you have ever tasted. I often double or triple the amounts to cook for more people or to insure a tasty lunch the next day. Use fresh sage if you have it, just finely chop and increase to 2 tablespoons. Another amazing recipe from The Grassfed Gourmet Cookbook, by Shannon Hayes.

Honey-Roasted Pork Chops with Apples and Onions

"A homey dinner for two, this is a nice way to enjoy a fall harvest of apples and onions. It takes only 10 minutes to prepare, then fills your kitchen with sweet scents while you relax as the chops cook." -Shannon Hayes

- 1 tablespoon salt
- 1 teaspoon freshly ground black pepper
- 3 teaspoons rubbed sage
- 1 tablespoon olive oil
- 2 pork chops (rib, shoulder, loin, and country ribs are all okay to use)
- 1/3 cup apple cider or juice (*I sometimes substitute for 1/4 cup water and extra honey*)
- 1 tart, firm apple, cored and cut into thick slices, but not peeled
- 1 small onion, thinly sliced into rings
- 1/4 cup raisins
- 2 tablespoons honey

Preheat oven to 350 F.

Combine the salt, pepper, and sage; rub into the meat.

Pour the olive oil into a heated oven-proof skillet, and sear the chops over medium heat, minute per side or until browned. Remove from heat, add the cider, sliced apples, onion, and raisins. Drizzle with honey, cover and roast for 1 1/2 hours or until fork-tender.