

Apple Cider Boneless Pork Chops

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4 to 6 center-cut boneless pork chops
1/2 teaspoon seasoning salt or Creole/Cajun seasoning, *or to taste*
2 tablespoons canola oil
1-1/2 cups apple cider or juice
2 tablespoons packed light brown sugar
1 tablespoon Creole mustard
1/2 teaspoon dried thyme
1 teaspoon dried parsley
1 tablespoon butter

Season pork chops on both sides. Heat oil in a large skillet over high heat and sear chops on first side for 4 minutes. Reduce to medium, turn and continue cooking another 4 to 6 minutes, or until internal temperature reaches 145 degrees F on an instant read thermometer, when inserted into side of thickest chop. Actual time will depend on the thickness of the pork chops. Remove and set aside.

Add cider to skillet and bring to a boil, scraping up any browned bits from the bottom. Whisk in brown sugar and mustard, boiling until mixture is reduced and slightly thickened. Stir in butter, thyme and parsley. Return chops to pan, turning to coat and to just to warm through. Serve immediately with sauce spooned on top.

Cook's Notes: May also grill chops with same process; sear on high heat for 4 minutes, reduce temperature slightly, turn and continue cooking to internal reading of 145 degrees F. Prepare pan sauce in separate skillet.

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