

Pork Chops with Shallot-Apple Cider Pan Sauce

Serves 2

2 lean pork chops (you can use bone-in or out)
thyme
sage
salt & pepper
2 tsp. olive oil
2 tsp. butter
1 large shallot, sliced
1 clove garlic, minced
1/3 cup natural apple cider
1/3 cup chicken broth

Sprinkle the pork chops with salt, pepper, thyme and sage (fresh or dried is fine) to taste. Heat the oil in a skillet over medium heat and then add the pork chops. Cook until done, about 4 minutes per side depending on the size of the chop and whether it's bone-in or out. Remove from the skillet.

Add the butter to the pan, and then the shallot. Cook until the shallot is tender and then stir in the garlic. Once the garlic is fragrant, increase the heat slightly and add the apple cider. Scrape up all the browned bits on the bottom of the pan, and then allow the cider to bubble away and reduce by about half.

Add the chicken broth and salt and pepper to taste, and let that reduce until the amount of sauce you have left in the pan is about 1/3 cup total. Spoon the sauce over the pork chops and serve.