

Apple Cider Pork Steaks

Ingredients:

4 each Pork Steaks
1 oz. Butter
1 cup Chopped Yellow Onion
2 cups Apples (peeled, cored and chopped)
1 cup Cider (or apple juice)
Salt
Pepper
2 tbsp Whipping cream
Parsley for Garnish



Directions:

Fry chops in butter on both sides for 5 minutes. Remove and place in a casserole dish. Fry onion and apple together for 5 minutes and add to chops. Pour over cider and season with salt and pepper. Cover and bake at 350 degrees for 45 minutes or until chops are tender. Remove chops from the oven, spoon over cream and garnish with parsley sprigs.

Yield: 4 servings