

Apple Sage Pork Chops

Unit: Large Skillet

1- tsp Dried thyme

1.5 - tsp Dried sage

1/2 - tsp Dried allspice

1/2 - tsp Ground Paprika

1 - tbs Brown sugar

2 - Pink lady apples (cut on #3 blade)

4-6 - Pork chops (thick-cut)

1 - tsp Fresh garlic (minced)

1 - Onion (cut on #2 blade)

1/2 - tsp Salt

1/2 - cup of Apple juice

Mix all of the ingredients except for the pork into a bowl and set aside. Preheat skillet on medium-high. (425 for electric) Flick water into the unit and the water will bead like mercury when it is hot enough.

Place the chops in the unit and cook until it releases and is golden brown. (approx. 7 minutes) Flip the meat and add the remaining ingredients. Rotate the valve below the knob to closed and cook just above low heat (225-250 with the electric skillet) for 20 minutes or until tender.