

# Caramel Apple Pork Chops

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- 4-6 Boneless Pork Chops
- 1 tsp oil
- Salt and Pepper
- ¼ cup Brown Sugar
- ¼ tsp Cinnamon
- ¼ tsp nutmeg
- ¼ cup butter or margarine
- 2 Cups Sliced and peeled tart apples like Granny Smith
- 3 Tbsp Chopped Pecans

Preheat oven to 350 degrees.

In a large skillet heat oil over medium heat. Sprinkle pork chop with salt and pepper. Cook for about 2 minutes on each side just to brown the pork chop.

Place pork chops in a large baking dish.

In the same skillet add butter, sugar, cinnamon, and nutmeg. Stir until combined.

Add apples to the skillet and cook until softened about 10 minutes.

Dump apple mixture over pork chops and place in oven for 30 minutes or until internal temp of pork is 160 degrees.

You may wish to add more sauce. If so, you can make it with more brown sugar and butter in the skillet.

Serve with sauce and top with chopped pecans if desired.

These are delicious!