



Apple Pork Chops

Serves 6

2 tbsp butter (or margarine)
6 pork chops
1/2 cup onion, chopped
1/2 tsp rosemary
3/4 cup water
3 apples, cored

Melt butter in large pan and brown 3 chops at once, on both sides.

Arrange chops in an oven dish.

Add onion and rosemary in pan. Salt and pepper.

Cook over medium heat or until onion is soft, 5 minutes, then add water.

Place apple slices around chops and pour onion sauce over them.

Cover and oven cook at 350°F for 1 hour, or until chops are tender.

*Charm your family members
with famous Lafrance traditions!*

Les Vergers Lafrance

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