



Apple Butter Pork Chops

Hearty pork chops with apple flavor are just the thing to serve as the centerpiece for a wonderful fall meal. I serve this dish with Gammy's Candied Yams and Fried Fresh Green Beans. You can find the recipes in [Gammy's Recipe Box](#) at GammysHouse.com

Ingredients:

- 4 thick pork chops
- 2 tablespoons butter
- 1/2 cup apple cider
- 1/4 cup Gammy's House Apple Butter
- 1/2 tsp Gammy's House Spice Seasoning
- 1/4 cup heavy cream
- Salt and pepper, to taste



Directions:

Melt butter in a large iron skillet.

Cook pork chops in covered skillet over low heat about 10-15 minutes or until they start to brown.

Slowly pour the apple cider over the pork chops in the skillet.

Cover and simmer for 10-15 minutes.

Remove the pork chops from the skillet. Place foil loosely over chops and set aside in warm location.

Add remaining ingredients to cider in the skillet and whisk over low heat until mixture begins to thicken.

Pour the sauce over the pork chops and place pork chops under over broiler to brown tops and reheat meat. Serve hot.