

Pork Chops With Cranberry Sauce

Makes 2 servings.

Ingredients

- 2 (1-inch-thick) center-cut rib pork chops
- 1 heaping tablespoon flour
- Salt, pepper
- 1 tablespoon cooking oil
- 1/2 cup chicken broth
- 1/2 cup apple juice
- 1 1/2 cups fresh cranberries
- 2 tablespoons maple syrup
- 1/2 teaspoon prepared mustard

Directions

1. Coat pork with flour and season with salt and pepper.
2. Heat oil in medium skillet.
3. Add chops and brown over medium heat allowing 5 minutes per side.
4. Add chicken broth and apple juice.
5. Bring to boil.
6. Reduce heat to medium-low.
7. Add cranberries and cook, uncovered, 20 minutes, turning pork over after 10 minutes.
8. Stir in maple syrup and mustard.
9. Cover and simmer another 10 to 15 minutes.
10. Sauce will thicken.