

Baked Pork Chops and Apples



By ladypit

Added May 05, 2004 | Recipe #90771

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Recipe

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Total Time: 2 hrs

Prep Time: 30 mins

Cook Time: 1 hr 30 mins

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Photo by NELady

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“ I found this in a pamphlet from the orchard (about Maryland apple orchards) a few years ago when we were pickin ...

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Ingredients:

Servings: Units: [US](#) | [Metric](#)

2 tablespoons [butter](#)

6 [pork chops](#)

4 [apples](#)

1/4 cup [brown sugar](#)

1/2 teaspoon [cinnamon](#)

Directions:

- 1 Peel, core, and slice the apples.
- 2 Preheat the oven to 350 degrees.
- 3 Melt the butter in a skillet.
- 4 Brown the pork chops on both sides in the butter.
- 5 Grease (or spray) a large baking dish.
- 6 Put the apple slices in the bottom of the dish.
- 7 Mix the brown sugar and cinnamon.
- 8 Sprinkle the cinnamon and sugar over the apples.
- 9 Place the pork chops on top of the apples.
- 10 Cover with foil and bake for 1 and 1/2 hours.