

BERKSHIRE PORK CHOPS

2 THICK PORK CHOPS
1 TART SWEET APPLE CORED
1 SMALL ONION
1 TBSP. CHOPPED PARSLEY
SALT & PEPPER TO TASTE
FLOUR
3 TBSP. BUTTER
DUTCH OVEN OR IRON SKILLET WITH LID

Place chops in a covered dish that is safe for a 450-degree oven. Do not use glass or it may break. Sprinkle with 1/2 the parsley, & black pepper, cover with boiling water. Put lid on pot and bake in oven for 30 minutes.

Meanwhile, chop apple and onion and mix with remaining parsley. Remove the dish from oven after first 30 minutes of cooking time and place apple/onion on top of chops. Cover and continue cooking for 30 more minutes.

Remove chops and place on a platter. Remove apple/onion and place in a bowl. Strain remaining liquid to make a pan sauce.

Brown chops in a hot skillet with a little oil while making the pan sauce. Melt butter in Dutch oven or iron skillet add flour and blend well. Salt well then add broth from chops. Stir until thick. Serve browned chops with onion/apples and smother with sauce.