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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Pan-fried Pork Chops with Apple Chutney

4 boneless pork chops (about 3/4 inch thick)
1 large apple, diced
1/2 cup onion, diced
Olive oil
Apple Cider vinegar
2 tablespoons jam

1. This stove-top recipe is an update of an old favorite. Be aware that pan-frying can create a fair bit of smoke, so be sure to use your exhaust fan if you have one!
2. In a large non-stick skillet, warm a tablespoon of olive oil over medium-high heat. Place the pork chops in the skillet, and cook for about 16 minutes. Flip the chops every 4 minutes or so to keep them from burning and ensure that they cook evenly.
3. Meanwhile, warm a tablespoon of olive oil and a tablespoon of vinegar in a small sauté pan over medium-high heat. Add the diced apples and onions, and sauté until tender and browned, about 10 minutes. Add 2 tablespoons of jam at the end and stir in to provide a little more liquid and flavor. I used mayhew jelly (a gift from friends) but you might also try apricot, cherry, or mango.

Spoon the warm chutney mix over the cooked chops and serve with garlic bread and a tossed salad, asparagus and mashed potatoes, or your favorite side dishes.



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