
Karen's Table

From, Oregon's Cuisine of the Rain by Karen Brooks.

Pork Chops with Prunes, Sweet Onions, and Apple Brandy



Ingredients

6 loin pork chops each cut 1/2-inch-thick (Pork tenderloins also work well)

Unbleached, all-purpose flour for dusting

Salt and freshly ground pepper

4 tablespoons vegetable oil or as needed

1 large Walla Walla Sweet or Vidalia onion halved and sliced

1 large apple, cored, and sliced (*a granny smith or any eating apple are great*)

12 large, pitted prunes, halved

1 ¼ cups water or as needed

½ cup apple brandy or Calvados

Karen's Table Continued

Instructions

1. Coat pork chops lightly with flour, season both sides with salt and pepper
2. Heat 3 tbsp. oil in a large skillet over med-high heat.
3. Add the chops and brown on both sides, about 3- 5 min on each side depending on how well done you like your pork. Transfer to Dutch oven and set aside.
4. Add the remaining 1 tbsp oil to a skillet and over medium heat, add the onions and sauté until golden about 15-20 min adding a little more oil if necessary.
5. Add the apple and sauté for 3 minutes longer. Spoon the onion and apple slices over the tops of the pork and arrange the prunes around the sides.
6. Add water to the skillet and bring to a boil, scraping up any brown pieces that cling to the pan bottom. Stir in apple brandy or Calvados.
7. Pour the mixture over the pork and cover with a tight -fitting lid and simmer over low heat until the chops are tender 45-60 min.
8. Add a little water if liquid cooks down to rapidly. Pour sauce over the ingredients just before serving.

Enjoy with oven roasted vegetables or mashed Yukon gold potatoes.

Thank you!

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Cheers, The Bergström Team

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