Pork Chops with Apples & Sauerkraut

Ingredients

- 4 pork chops, 1-inch thick
- Salt & pepper
- 2 baking apples, cored & diced
- 1 medium onion, coarsely chopped
- 1 lb can sauerkraut, rinsed & drained
- 1 tsp caraway seeds
- 1/2 cup dry white wine
- 8 apple slices for garnish

Instructions

1. Brown chops in oil. Remove chops.
2. Add apples & onions and saute till tender.
3. Stir in kraut & caraway seeds. Saute a little longer.
4. Add wine.
5. Transfer to baking dish and arrange chops on top with 2 apple slices each.
6. Cover tightly and bake at 325° for 45 minutes to 1 hour, or till chops are tender.

Pork Chops with Apples & SauerKraut

4 Pork Chops 1-in. Thick

Salt & pepper

2 BAKing Apples, Cored & diced

1 Med. onion Coarsely chopped

1 # CAN KrAut, rinsed & drained

1 tsp Caraway seeds

½ c dry white wine

8 apple slices for garnish

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Brown chops in oil. Remove chops
add apples & onions & saute till
tender. Stir in kraut & caraway seed.
Saute a little longer. Add Wine.
Transfer to Baking dish & arrange
Chops on top with 2 apple slices
Cover tightly & bake 325° for 45 min - 1 hr
or till chops are tender

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