

# Recipe for: Pork Chops with Honey-Mustard Gravy and Apple Slaw

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*Recipe by: Rich Denny*

## **Ingredients**

1 green, apple sliced into matchsticks

½ head small red cabbage, shredded (about 4 cups)

4 scallions, thinly sliced on an angle

4 fresh, bone in country style pork chops

Steak Salt

1 Tbs. extra virgin olive oil

1 c. chicken stock

¼ c. grainy mustard

2 Tbs. cider vinegar

1 Tbs. chopped fresh thyme leaves

## **Directions**

1. In a large bowl, toss the apple with the lemon juice. Add the cabbage and scallions. Toss again to finish the slaw.
2. Season the pork chops with steak salt. In a large nonstick skillet, heat the olive oil over medium high heat. Add the chops and cook, turning once, until browned (about 8 minutes). Place on top of the apple slaw.
3. Add the chicken stock, mustard, vinegar and thyme to the Skillet and reduce until it thickens. Season with salt and Pepper to taste. Serve over chops.